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THE NATIONAL



# Provisioner

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Starting at the top is one of many sizes of SCALDING TUBS, made of heavy steel and available in any size or height of frame. Next is a SLICED BACON PACKING TABLE, made for use with a bacon slicing machine, with a 7-inch mesh belt that is exceptionally sturdy and easy to clean. Wide range of styles available. Then you see a BACON CURING BOX, that is available in 625 and 1000 pound capacities. At the bottom is the famous GLOBE HAM MOLD WASHER, a compact, efficient washer for cleaning ham molds and meat loaf retainers, sturdy in construction, efficient in operation.

These are only a few of the machines and other equipment described and shown on pages 366 to 397 in the new GLOBE Catalog in the section devoted to Ham, Bacon, and Pork Processing equipment. We suggest you refer to this catalog and check your needs from GLOBE'S complete line.

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### **Many Items Removed from DO-97 Priority**

The National Production Authority has amended Regulation 4 which provides for priorities on maintenance, repair and operating supplies and minor capital additions. The amendment eliminates certain materials from the list of products on which DO-97 ratings may be applied, including the following: Chemicals; nylon fibers and yarns; packaging materials and containers; paint, lacquer and varnish; paper and paper products; paperboard and paperboard products, photographic film; rails, tie plates, etc., and rubber tires and tubes.

NPA explained that programs for allocation of certain scarce materials are being set up to distribute them evenly where needed. The present amendment is necessary to insure an orderly flow of materials to the defense effort and to essential civilian production needs, according to NPA.

Information obtained by the American Meat Institute from the Chicago office of NPA indicates that a company, even though it has been operating under quotas established by NPA Regulation 4, may elect at the beginning of any quarter to operate with or without the assistance obtainable by use of a DO-97 priority. The only requirement therefore would be that once a company has decided to use the DO-97 priority for obtaining maintenance, repair and operating supplies, it must continue to charge additional supplies against its quota until the end of the quarter. After that it may operate without use of the DO-97 priority and without being subject to quotas of any kind, except insofar as limitations may be placed on the use of materials by other regulations of the NPA.

### **Beef Ceilings Will Be Set at all Levels**

When they are issued, beef price ceilings will be in effect at both wholesale and retail levels, with maximums on live cattle at the packing plant, an OPS spokesman said this week. The ceilings were built on the basis of January 1951 cattle prices with operation costs added at every level of distribution. Processed beef products will continue under the general freeze order until after a ceiling order on fresh veal is completed at which time ceilings on processed items will be worked out.

It was also reported that there will be a seven-day lag between the issue and effective date of the beef ceiling regulation but that packers may use it immediately if they desire. Ceiling prices for special fresh beef products made for defense agencies will allow for additional costs involved in their processing, but civilian ceilings on carcass beef will apply when it is sold to government agencies.

### **Living Costs Leveling Off**

The rise in living costs may already have reached a peak, Price Stabilizer Michael DiSalle indicated this week. If so it would be two or three months before Office of Price Stabilization officials had expected. DiSalle attributed the leveling off of price to a change in consumer buying. "Last fall people were getting ready for shortages; now they have learned they can get everything they need," he said.

### **Create New Wage Stabilization Board**

President Truman has approved recommendations made by his top mobilization advisers to create a new 18-man Wage Stabilization Board which will be empowered to handle certain labor disputes. The President's staff is working on formation of the board. Since February 16 when labor members walked out there has been no board. Business spokesmen had opposed giving the board authority to settle labor disputes, contending that the Taft-Hartley law provides adequate conciliation procedures. However, the labor and public representatives voted for the present "compromise."

### **Grading Charges Are Raised**

The Department of Agriculture has announced that, effective April 23, fees for the federal meat grading service will be increased from \$3 to \$3.60 an hour. The increase is necessary so that fees would provide revenue equal to the cost of service, USDA said.

## Growing Black Market in Meat May Develop Into National Scandal: Holmes

Prolonged price controls and a growing black market in meat threaten to develop into a national scandal, John Holmes, president of Swift & Company, declared this week. Speaking at a luncheon of the Baltimore Association of Commerce for the board of directors of the American Meat Institute, Holmes said "there are many indications which support the belief that a considerable black market has already developed."

"It is greatly to be hoped that Congress will recognize the situation, before it develops into a national scandal, and vote out attempts to control meat prices by regulation, a procedure which all experience proves is futile," he said.

Referring to the present controls, Holmes said that packers today are constantly asked whether meat will become as scarce as it did in 1945 and 1946. A brief look at the economics of the meat business will help give the answers to those questions, he said. He sketched briefly the teamwork of producers, processors and retailers who make it possible for food shoppers to go into the neighborhood store in any city, town or village any day in the week and choose from a large variety of meats.

Citing specifically the packing industry's job he said that more than 70,000,000 lbs. of meat are processed daily by approximately 300,000 employees working for 4,000 local, regional and national meat packing companies. In addition, there are 14,000 other commercial slaughterers. Then these products are distributed to 400,000 retail dealers who make them available in every neighborhood and to 400,000 restaurants and public eating places.

"The record shows that the service of the meat packing industry is performed with efficiency and economy. You may have heard charges of packers profiteering and pushing up prices. The facts are quite the contrary.

"Actually, the meat packing industry operates on about the lowest possible percentage of profit on sales—well below that of most manufacturing industries. Over the years our earnings average only one and one-tenth cents per dollar of sales, or a fraction of a cent per pound of meat sold. Our profit on the meat consumed by the average person in a year's time is so small that he could not buy a ticket to a ball game with it. In fact, if the industry could continue to operate at no profit at all, it would make practically no difference in prices consumers pay for meat or farmers receive for livestock.

"Where, then, is the profiteering? It's in the minds and public statements of some persons who know better but find it advantageous for their own selfish purposes to make such charges. Or,

it's in the imagination of sincere people who have been misled because they haven't been given all the facts. Day-to-day and season-to-season fluctuations in livestock and meat prices are enough to baffle experts so it's no wonder that others can be confused.

"You may ask: How can meat packers stay in business with a margin of profit this small? I can assure you it isn't easy. There are frequent seasonal periods of red figures which must be offset by black ones in other periods. Of course, the industry does a lot of business, but even in comparison with total investment the industry's earnings have averaged only 6 per cent for the last 20 years.

"A narrow profit margin is not something to be desired and is certainly not something of which we are proud. We are constantly trying to increase this margin through economies and better practices because we believe not only that our owners are entitled to better profits but also that in the pursuit of profit the improvements we make will be in the interest of society. In other words, we should have greater funds for more research and faster modernization.

"However, when all is said and done we recognize that the principal reason, in fact the only reason, for our low profit margin is the intense competition which exists throughout the industry. One peculiarity of our industry contributes to this intensity of competition; it is easy to get into the business

*(Continued on page 19)*

### Inspection, Grading Fees Exempted from Controls

In Amendment 1 to Supplementary Regulation 15 to the General Ceiling Price Regulation, OPS exempted from controls the rates and fees charged under the Packers and Stockyards Act and fees charged by the United States Department of Agriculture for services which they perform, including grading, inspecting, classifying, testing, weighing, analyzing, licensing and financing. OPS pointed out that packers and stockyard fees are regulated by the Department of Agriculture and that fees charged by the Department for its special services are set by law. The exemptions are effective April 23, 1951.

OPS has also issued General Overriding Regulation 4 which exempts untanned skins of sheep and lambs, domestic or foreign, with the wool left on, but not including shearlings with up to 1 in. of wool.

### British Meat Ration

The British Food Minister told the House of Commons that by August the weekly meat ration would be at least one shilling eight pence (23c) per person, about doubling the present ration.

## OPS Food-Restaurant Division Staff

The Office of Price Stabilization has now filled most of the top administrative staff positions in its Food and Restaurant Division, the division governing the meat packing industry. The division, which is charged with carrying out price control operations in the major fields of food and agriculture, is headed by John B. Hutson. Hutson helped in the formulation and execution of agricultural policies during World War II, and has held several administrative posts in the Department of Agriculture, including that of Undersecretary from July 1945 to March 1946.

The two assistant directors are Arval L. Erikson, who is supervising OPS' meat programs, and George L. Mehren, who is an authority in marketing and price research work.

Erikson came to the agency from the United Nations' Food and Agricultural Organization, where his most recent assignment was as chief of the livestock products branch. A former member of the Iowa State College faculty, he has served with the Department of Agriculture and during World War II was chief of the OPA's meat, fats and oils branch. Mehren has been associated with the Giannini Foundation for Agricultural Economics, located at Berkeley, California, for the past 13 years.

The division's chief of economics is Francis C. Jones, who joined OPS after eight years with the Green Giant Co. of Le Sueur, Minn. He was previously with the Bureau of Agricultural Economics for two years and with the OPA for a year.

Within the division there are eight branches, whose assignments are as follows: Chiefs of the Restaurant, Distribution and Fats and Oils branches will report to the division director. Chiefs of the Meat and Fish, Livestock and Meat Distribution branches will report to Erikson, while Grain Feeds and Agricultural Chemicals, Fruits and Vegetables and Grocery Products branches will report to Mehren. After the meat and livestock programs have been completed and put into effect, the Dairy and Poultry branch will also report to Erikson.

Irvin L. Rice is the chief of the Livestock and Meat Distribution branch. He was previously with the USDA and has had wide experience in dealing with agricultural commodities, particularly meats and sugar, both in government and private business. During World War II he worked closely with meat and sugar rationing as a member of the OPA staff.

Nelson Eddy, who is on leave from his job as director of economic research of The Best Foods, Inc., heads the fats and oils branch. He also was with Office of Price Administration.





Above: Operator inserts butt into bag using tongue-type chute.



Right: Holding bag over vacuum line, operator twists butt for seal.



Right: Operator crimps and seals bag neck with wire twisting machine.

Left: Dip tank, since replaced by jet tunnel, shrinks wrap tightly over butt.



## New Butt Wrap Wears well in Display Sales

**I** BELIEVE this piece is too heavy."  
"This piece is too fat."  
"I like the color of this piece better."

These and many more thoughts flash through the mind of the customer as she makes her selection by handling the prepackaged meats from a self-service cabinet. In this selective process the customer subjects the self-service products to a critical test, especially of their packaging.

Over a year ago, the problem of selecting a proper package for the firm's boneless smoked butts, of which a considerable number are sold self-service, confronted the Colonial Provision Co., Inc., Boston.

In making their selection, plant officials set up a number of requirements which the package must meet. Foremost among these were: (a) The ability to withstand repeated handling; (b) protection against mold growth; (c) positive brand identification and (d) protection against product aeration and shrinkage. The large volume of boneless smoked butts handled made it imperative that the package lend itself to economical packaging.

Extended merchandising has proved the ability of Cry-O-Rap film—the material chosen—to withstand repeated handling with no damage. The product

has been protected from mold and shrink for periods as long as two months in ordinary refrigerated meat display cases. The butts are packaged in the Cry-O-Rap package on an assembly line basis.

The plant uses bike-type trees for smoking butts since they permit compact loading of the smokehouse. The filled trees of smoked butts are moved by rail to the stockinette removal station. One operator takes the butts from the tree, a second cuts the tie from the stockinette and two other operators remove the stockinette from the butts by peeling. The fabric is peeled back with the operator's fingers as the butt is pushed forward with the thumbs. Damage to the product has been reduced to a minimum in this operation.

The first packaging operator inserts the individual butt into a Cry-O-Rap bag. He is aided in his operation by a tongue-type feeder chute, the sides and bottom of which are composed of three flexible metal strips held together at the feeding end, but free at the discharge end. The operator compresses the ends of these tongues as he slides the bag onto the chute. The smoked butt is pushed through the chute into the bottom of the bag. As the operator picks up the next empty

bag with one hand, he moves the bagged butt onto one of two feed-off slides.

The bagged butt slides to the vacuum pulling stations. Here the operator picks up the product and places the mouth of the bag over the nozzle of the vacuum line and, as he holds the mouth tightly, he activates the vacuum pump with a foot pedal. The vacuum pulled is approximately 15 in. When the vacuum pulls the bag taut around the butt, the operator seals the bag by twisting it, thus forming a tightly twisted neck about 1 in. long. Holding the twist, the workman inserts it between the fingers of the wire twisting machine. He then places a 2-in. length of special stainless steel wire in the jaws of the fingers in the machine. Then, holding the butt in one hand and the twisted neck in the other, he pulls against the wire which engages the friction clutch of the twister, spinning the wire up into an air-tight seal.

After securing the wire, the operator cuts off the excess material above the wire tie, and sets butt on a conveyor which carries it through a shrink tunnel. This tunnel has jets of hot water

which spray the product, shrinking the Cry-O-Rap film and forming a tight, second skin around the butt. Smaller packers could place the packaged butt in a wire basket. Another operator could then dip the butt-filled basket into a tank in which water is held thermostatically, at a temperature of 200 degs. The dip causes the wrap to shrink approximately 30 per cent, forming a snug second skin.

The dipped butts are placed on a perforated table adjacent to the weigher. Excess moisture drains from the butt through the table top and the small amount of surface moisture remaining evaporates very quickly. The scaler packs the butts into fibreboard shipping containers which are sealed and marked with the total weight. If special averages are required, the butts are weighed individually prior to packing.

While the management reports that total packaging costs are slightly higher with the new package, they are offset by the elimination of shrink and returns. The expense is justified by the additional protection and sales appeal given to the package and the product. Volume has been materially increased since adoption of the new packaging while returns have been entirely eliminated. The new package has positive brand identification through color imprinting of the plant's "Master-Cooked" legend. Packaging in no way distorts the legend as the shrink is uniform. The exclusion of air prevents mold growth and inhibits color deterioration.

Material credit: Cry-O-Rap film by Dewey and Almy Chemical Company.

## CMP Goes in Effect July 1

Formal announcement that the National Production Authority will put its Controlled Materials Plan into effect on July 1 was made April 13. How the plan will work to control scarce materials was explained in detail in the *PROVISIONER* of April 14, page 12.

The present priority system will continue in effect. Defense-ratings will be used by the military and by essential civilian users, and producers of other civilian goods will have to order materials. Manly Fleischmann, NPA administrator, said it may become necessary to use a multi-rating priority system on some items but at present the one-rating system will continue in effect.

## New Trade Literature

The latest in modern cutting and curing equipment for pork operations is presented in a handsome new catalog published by the Allbright-Neill Co., Chicago. More than just a recital of new equipment, this two-color catalog features numerous modern pork cut layouts in clearly printed blueprint form that show how equipment can be utilized to best advantage. The catalog also highlights the main pork cut operations with large photographs and pictures of the fresh pork cuts in chart breakdown form.

# Mezzanine Floor Makes Room for New Beef Bed

**F**INDING space for a new beef bed on an already crowded kill floor can be a mighty disturbing problem. Cross Brothers Meat Packers, Inc., Philadelphia, beef and lamb slaughterers, urgently needed an additional beef bed but could not enlarge the kill room without costly changes to other sections of the plant.

Not only would a new bed consume valuable space, but so also would the extra equipment needed to service an increased kill rate. Larger equipment than that in use would necessarily have to be installed.

Morris Fruchtbaum, Philadelphia packinghouse engineer, was called in to survey the situation and propose a solution. While expansion was literally out of the question in a horizontal plane, Fruchtbaum noted that the kill floor had a rather high ceiling. He decided on construction of a mezzanine floor as the remedy. Several operations could be transferred to the mezzanine and ample space provided for the additional bed on the regular kill floor. Such equipment as the tripe scaler, head splitter, tripe washer, paunch table and viscera separating table was transferred to the mezzanine floor.

While the mezzanine section was erected, regular activities continued in the kill room. The floor columns of the building were used as a foundation for the mezzanine. The entire killing room, which also includes the calf kill section, measures 46½ x 70 ft. The mezzanine (see shaded area on floor plan) measures 16 x 32 ft. About half of the mezzanine was built under the monitor that furnished natural light for the kill floor. Additional lighting had to be installed.

Larger equipment to handle the increased production was installed on the mezzanine. Further, the number of trucks formerly needed on the main kill floor was cut down because automatic equipment transported paunches and heads to the mezzanine.

A paunch truck on the kill floor is now used to move paunches to a vertical conveyor. The paunches slide from the truck into the conveyor and at the press of a button are lifted to the mezzanine where they are automatically transferred to the paunch working table. Adjacent to this table is the tripe washer and scaler.

When tripe has been washed and scalded, it is dropped into a stainless steel chute and falls into a stainless steel drum on the main floor. The inedible parts are dropped into another chute that directs them to the hasher and washer located in the basement.

The head flushing operation was retained on the main floor. Heads are placed on the inspection truck and the tongues removed. Then, from the truck position, the heads are placed on a nearby skip hoist and carried to the mezzanine where they are deposited on a shallow table having high sides. The table is adjacent to employees who work up and split the heads. The men need only turn from one side to the other to reach for heads. The heads are dropped into a chute and travel to the crusher in the basement. Cheek meat and brains are also dropped into separate chutes and fall into deep pans set on trucks on the kill floor.

While the mezzanine was constructed it was necessary to raise a small section of the ceiling. The roof was literally raised in one piece so that no dismantling was required and protection from bad weather was provided. Employees reach the mezzanine by a ship's ladder complete with handrails.

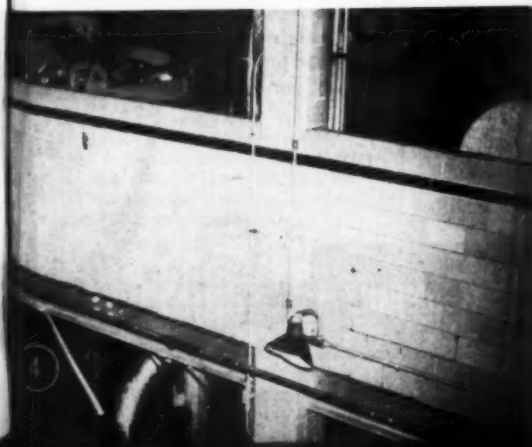
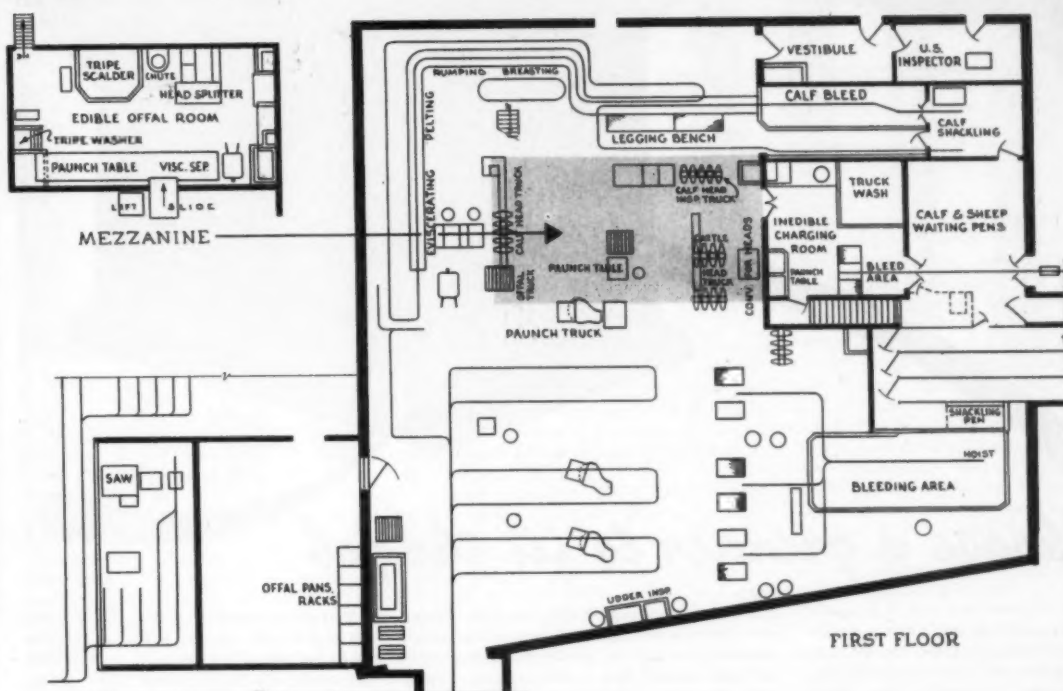
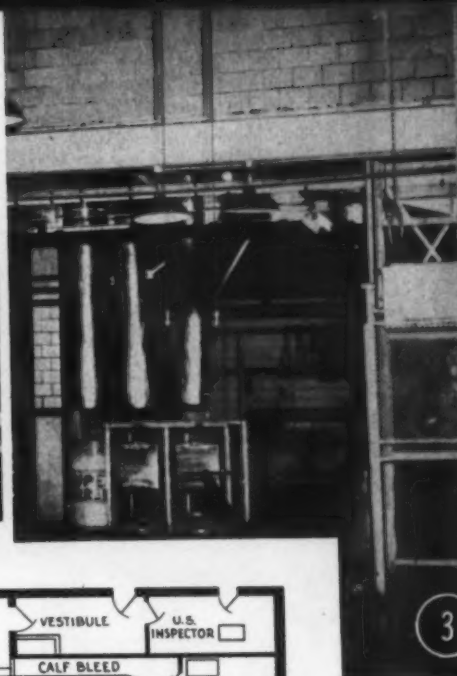
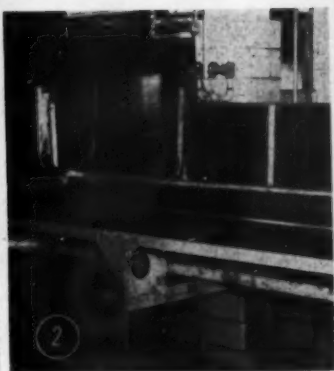
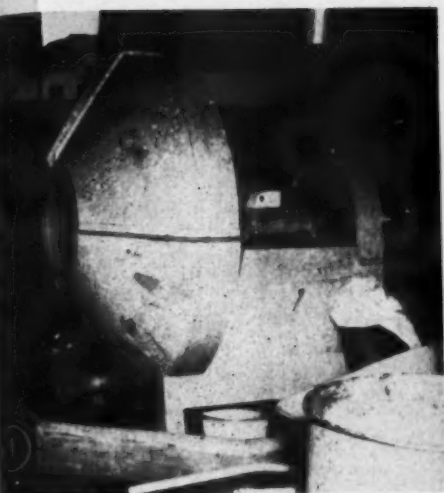
All operations on the new mezzanine and on what now amounts to a newly organized kill floor have been improved so that excess employee movement is at a minimum. This has resulted in an increased productivity that reflects more in actual output than the addition of one beef bed would normally allow. An estimated 50 per cent production increase has resulted.

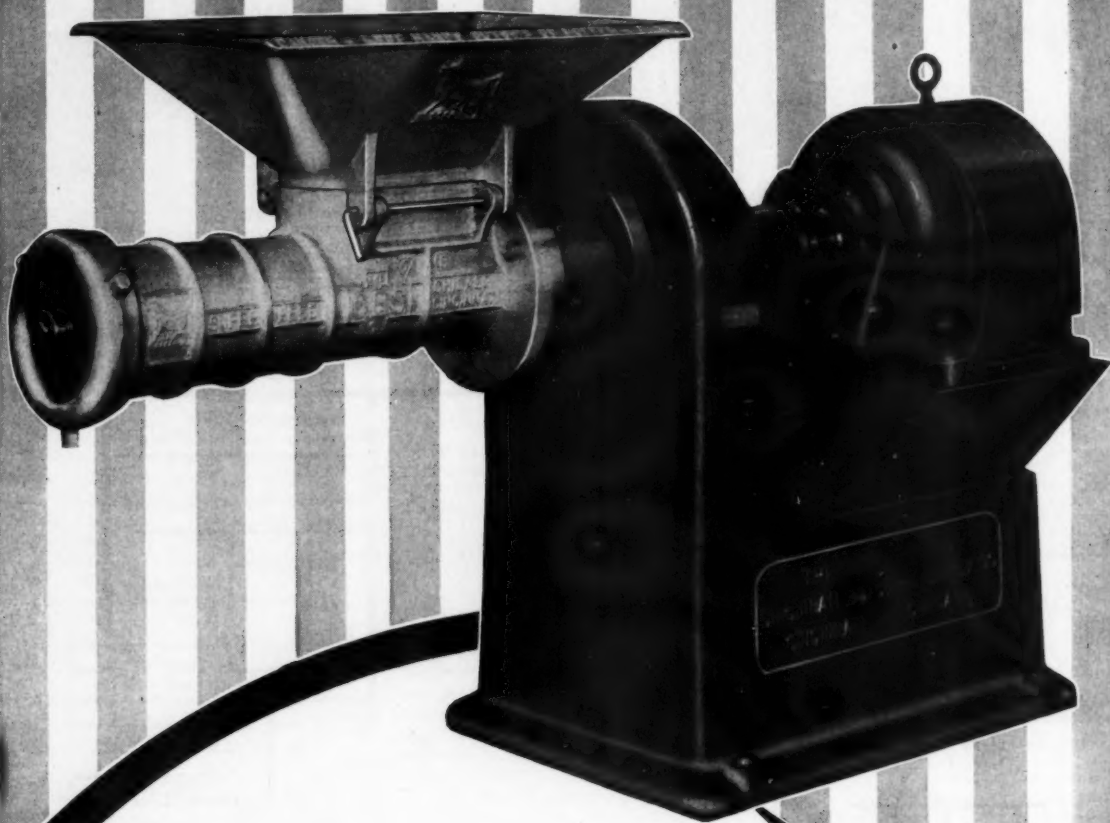
Executives of the Cross Brothers concern are Samuel Cross, president; Louis M. Levit, secretary; Bernard Cross, vice president; Milton Marshall, vice president, and Herman Whitman, treasurer.



MORRIS FRUCHTBAUM

PHOTOGRAPHS ON THE opposite page include 1) large tripe scaler installed on the mezzanine; 2) Paunch table showing chute where paunches slide from elevator; 3) kill floor showing three stainless steel chutes from mezzanine and paunch lift; at right; 4) view of mezzanine showing tile construction, and 5) paunch working table and washer.





## *Choose a grinder to fit the job*

"BOSS" Grinders are built in a variety of styles, and with drives and capacities (800 to 15,000 pounds per hour) to meet the requirements of each individual user. The grinder illustrated is the "BOSS" GRINDER No. 523. It is operated by a

standard motor through flexible coupling and hardened and ground helical gear, planetary type reducer, totally enclosed and running in oil. Base is of heavy cast iron construction. Oversize hopper of heavy steel, Super-Feed Cylinder, Feed

Screw, and Ring are hot tinned after fabrication. It is built in two sizes: 25 H. P. (10,000 pounds per hour with super-feed cylinder and screw) and 40 H. P. (15,000 pounds per hour with super-feed cylinder and screw).

### **AND GRIND FOR LESS**

"BOSS" Grinders meet all requirements for economy and convenience of operation. Bearings are ample in size, properly designed, and easy of access. Hoppers can be fed from floor level, and tilted for access to cylinders. Cylinders clear all standard size sausage trucks. Parts which are subject to wear are also economical to buy and convenient to replace.

**DO THIS!** Write today for a free copy of our Sausage Machinery Catalog No. 627-A. It gives complete details of construction and operation

for this and other "BOSS" Grinders, and for the "BOSS" line of Cutters, Stuffers, and Mixers. You may need such information soon.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

**THE Cincinnati BUTCHERS' SUPPLY COMPANY**  
CINCINNATI 16, OHIO





## EVERYTHING IS

# Under Control



In upper photo Clyde Schultz, plant superintendent, adjusts temperature setting on Partlow-controlled smokehouse. At left, he adjusts by-pass valve that permits unmodulated heating in initial stages.

**D**EGREES equal dollars is a truism in smokehouse operations.

When the temperature within the smokehouse rises beyond the desirable maximum, the additional degrees literally mean dollars lost in shrink. There are ideal temperatures to which meats should be smoked so that just the right amount of moisture is retained within the product.

Modern smokehouses are constructed to maintain the overall temperature spread within the house to plus or minus 2 degs. of a predetermined level in contrast to some of the more erratic plus or minus 22-deg. swings experienced with some older houses. During days of lower prices and more favorable profit margins some processors may have been inclined to overlook these poor operating conditions, but today's poor margins make intolerable any wide temperature spreads within the smokehouse.

The packer installing a gas-heated smokehouse, or for that matter, one employing any heating medium, will do well to remember certain points about smokehouse burner capacity. The pitfalls to be avoided are oversizing the heating unit, undersizing the unit and expecting too wide a range of performance from the heater.

If heating units are oversized with respect to the process and load, temperature recovery will be too rapid and the processing temperature will overshoot. The amount of heat liberated will be too great for the smoke-

house area and product. Heat once liberated at the burner must be dissipated in doing useful work or wasted. If excessive in amount, it will result in an undesirable temperature rise and waste heat after the control has shut off the heating unit.

In one sausage kitchen where there was excessive burner capacity, management solved the problem by shutting off the blower unit on the burner along with the gas. If the blower were allowed to work after the burner was throttled down, the temperature within the house would rise too high.

Undersize burners, on the other hand, result in too slow a temperature build-up and processing times will be extended unduly. It is false economy to install undersize burners and then to pay for them in the form of worker overtime or inadequate production. In such a house, even after the process reaches the desired temperature, the reserve capacity of the heating system may not be sufficient to maintain the temperature against variations in such external influences as a drop in fuel pressure, sudden weather changes or opening and closing smokehouse doors.

Expecting the heating unit to cover too wide a range of temperatures means that the installation may perform under both of the handicaps discussed above; it may be oversized for some jobs and undersize for others.

Given proper controls and correct installations, gas firing is considered ideal for most processing requirements.

Gas firing can be adjusted to the exact level needed at any moment. A very small drop in the temperature in the smokehouse can command a very small increase in rate of fuel feed. Consequently, the temperature curve in the house is uniform and smooth.

Obviously, with throttling controls the burners must have sufficient flexibility (turn-down range) to operate satisfactorily at all levels of gas flow. If not, two-position control is indicated.

Two-position (on-off or high-low) control of gas firing is common in smokehouse installations because indicating and/or recording features are desirable, electric current is available for activating controls and simple on-off or high-low firing is sufficiently sensitive.

Frequently, two-position controls can be used to advantage to modify the operation of older smokehouses to increase their efficiency. An example of such modification at a moderate expenditure is the instrumentation with Partlow controls of the seven smokehouses at the Schultz Sausage & Provision Co. of Chicago.

The plant has seven direct gas-heated smokehouses. The gas burners are located with the smoke generator in the basement below the one story smokehouses. Prior to installation of the controls, the burner rate was adjusted manually by the smokers who took their readings from the smokehouse industrial type thermometers. While it is true that an experienced man can gauge the time required to bring up the house temperature to the desired range, there was too often an excessive margin of error. Temperatures frequently overshoot the estimate

*(Continued on page 18)*

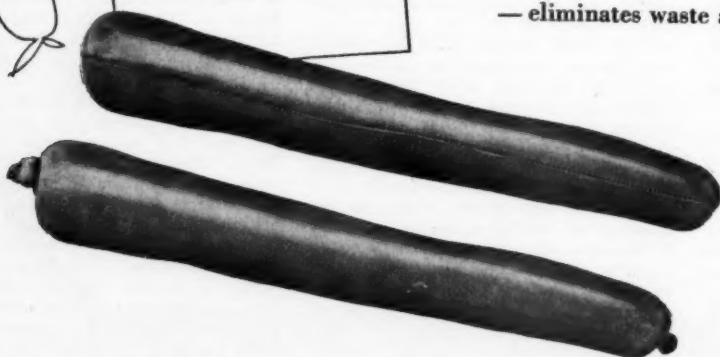


Always uniform... **IN ARMOUR NATURAL CASINGS!**



**Armour Natural Casings**  
help keep your sausage

- Looking good!
- Tasting good!
- Selling well!



Yes, your sausage will always be uniform,  
because Armour *Natural* Casings are carefully  
graded and inspected for uniform size, shape  
and texture. This insures inviting appearance  
— eliminates waste and breakage.

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**ARMOUR**  
**AND COMPANY**

## PERSONALITIES

### and Events

#### OF THE WEEK

►William H. Stelle, 84, who was with The Hull & Dillon Packing Co., Pittsburg, Kans., for more than 55 years, died recently. He was a director and a sales manager of the firm for a number of years, retiring in 1947. Stelle was a nephew of Lewis Hull, founder of Hull & Dillon, who died in 1940.

►Promotion of two executives and the retirement of another has been announced by R. A. Peters, president of the Peters Sausage Co., Detroit, Mich. Albert W. Bradley, secretary and treasurer, who has been with the firm for 36 years, will retire. His position will be filled by Russell P. Becker. Fred J. Krausharr, formerly sales manager, has been appointed vice president in charge of sales.

►Davenport Packing Co., Streator, Ill., held open house recently for local citizens. Tours were conducted through the plant by Henry C. Colgan, superintendent. Since purchase of the plant by Rudolph Lipkowitz, an extensive remodeling and rebuilding program costing about \$75,000 has been carried out. New additions to the building, which formerly housed the Streator Meat Packing Co., include business offices, locker and showrooms, cafeteria, and quarters for federal meat inspectors. In the near future the company plans to add a boning room, additional coolers and some cattle pens.

►The Marysville (Calif.) Meat Co. has just completed a hog killing addition to its plant. LeFiell Co. of San Francisco furnished the equipment, which was of portable type because of existing conditions in the main plant.

►John W. Coverdale, director of the agricultural bureau of the Rath Packing Co., Waterloo, Ia., recently was presented a special plaque at a meeting of the Waterloo Chamber of Commerce, at which Allan Kline, president of the American Farm Bureau Federation, was the featured speaker. The citation on the plaque praises Coverdale as "one of the founders and first secretary of the American Farm Bureau Federation, beginning in 1919, one of the organizers of the 4-H Club movement in America, chairman of the Chamber of Commerce agricultural committee from 1940 to 1950 and president of the Waterloo Chamber of Commerce from 1950 to 1951."

►John H. Noble, who was formerly as-

sistant to the general manager of the refinery division of Armour and Company, Chicago, has joined Longstreet-Abbott & Co., commodity counsellors of St. Louis, Mo., as partner in charge of research.

►Pioneer Beef & Provision Co., 31 Elm st., Springfield, Mass., has been incorporated under state laws. Officers are James F. Egan, president, and Anne M. Corey, treasurer and clerk.

►The A. Michaud Co., Philadelphia, is building an addition to its plant. It will be for the use of employees. The former employees' room, which adjoins the meat processing floor, is being converted for meat processing operations.

►Mid-State Packing Co., Buffalo, N. Y., is adding new coolers, freezers, conveyors and some equipment. Remodeling will be completed in about six months.

►The Postville (Ia.) Packing Co. is being sold to Ben Zeleznik of New York, N. Y. Sale price of plant and fixtures was given as \$249,000. A new company will be incorporated under Iowa laws, to be known as the Postville Packing Co., Inc.

►Curtis and Lindell Morris have opened the Stanly Abattoir at Stanly, N. C. Both cattle and hogs will be slaugh-

tered. The brothers formerly operated the Stanly Frozen Food Locker Plant.

►The O. K. Packing Co., Goodland, Kans., held open house for townspeople upon completion of its new pork processing and curing facilities.

►Swift & Company has installed new air conditioned smokehouse equipment at its plant in Spokane, Wash., at a cost estimated at \$30,000.

►An appeals court has affirmed a judgment of a district court which denies the city of Dallas, Tex. an injunction against Samuel M. Rosenthal president, Samuels & Co., which would put him out of business at the present location of his meat packing plant at 3307 Lemmon. The city had maintained that operating a packing plant there violated zoning regulations.

►Several St. Paul, Minn. packing plants and the St. Paul Union Stockyards Co. were damaged this week by the flooding of the Mississippi River. Morris Rifkin & Son estimated the damage at \$25,000.

►William A. Johns, a former Swift & Company executive who retired many years ago, is now succeeding in a career in the television field. When he reached his eightieth birthday late last



THE BUFFALO AML regional meeting attracted 45 meat industry representatives. W. J. Van Valkenburgh, Danahy Packing Co., was chairman. J. Russell Ives and Merrill O. Maughan of the AML staff led the discussions. Others attending were: W. T. McGuire and E. V. Fox, Danahy Packing Co.; J. J. Schmitt, J. J. Schmitt & Co.; J. A. Stone and G. P. Thogmartin, G. H. Hammond Co.; Ed Elevich, Armour and Company; C. K. Hilbrand and William Flierl, Wilson & Co.; G. E. Crean, Gerry Provision Co.; J. G. Kelly, Kelly & Mengle; Alexander Hall, Olde Virginia Packing Corp.; Bob Ford, Bob Ford Provisions; R. L. Daigler and G. B. Ferrick, Danahy-Faxon Stores; J. J. Lukitsch, Gumins-Lukitsch; C. S. Klein, A. Klein and Son; G. C. Rappuld, Jacob Manner; Otto Cradler and Bill Conway, Geo. A. Hormel & Co.; A. M. Lorenz, jr., Erie Wholesale; Jacob Teplesky, Tog Packing Co.; Umberto Battistoni, Bison Products Co.; J. M. Dziminski, Pasco Meat Products; W. C. Klinck, Klinck & Schaler; V. A. Radziwon, A. Szelagowski & Son; W. K. Roesch and C. J. Roesch, Chas. E. Roesch & Co.; D. R. Archie, E. J. Archie & Sons; J. G. Frey, Rudolph Frey; F. Danahy Georger, R. B. West Co.; Milton Schaffner, Schaffner Bros. Co.; Joseph Malecki, jr., Joseph Malecki; R. F. Wardynski, F. Wardynski & Sons; H. S. Moreland and A. P. Dupreville, Swift & Company; W. E. Ziebarth, W. E. Ziebarth Wholesale Meat Co.; Earl Keels, Keels & Keas; Orton Lahrs, J. J. Schmitt & Co.; Clement Horlein, Everett C. Horlein & Son; E. C. Archie, E. J. Archie & Sons; B. F. Wells, Retail Meat Dealers Association; R. E. Zerby and R. D. Hanrahan, Visking Corporation, and Harry A. Broeas, Retail Meat and Food Dealers Association.

## Custom's

### TIMELY TIPS

ON

**BARBECUED** { **BOLOGNA**  
**FRANKS**  
**HAMS**  
**LOAVES**  
**BEEF**

We are rapidly approaching the season when barbecued meats jump to the top in the popularity polls. Make sure that you capture your share of this profitable market with a sales-packed, taste-tempting real barbecue-flavored line-up of bologna, franks, hams, loaves and beef.

CUSTOM's barbecue-flavored ingredients are easy to use . . . no special equipment or tricky formula changes are required. Easy-to-follow CUSTOM directions assure *uniformity of flavorful goodness* batch after batch. Low in cost too—be sure to add these long-profit specialties to your summer line.

CUSTOM Barbecue Base "conditions" your regular line of specialties to the summer demand of your customers. The "Custom Way" makes it a simple matter . . . and the big difference in sales warrants your serious consideration . . . **NOW!** Get set today for a record coverage of the sales-potent summer market.

Ask your CUSTOM Field Man about the tremendous sales potential of Barbecued Bologna, Franks, Hams, Loaves and Beef in your territory. Or write for a supply of CUSTOM Barbecue Base and CUSTOM Barbecue Spice today and see for yourself what real country barbecue flavor can do to keep sales booming all summer long!

**Custom Food Products, Inc.**

701-709 N. WESTERN AVENUE  
CHICAGO 12, ILLINOIS



year he wrote to Jack Barry, master of ceremonies of the "Life Begins at Eighty" weekly television show, and shortly thereafter received a call to take part on the program. He has since made about a dozen appearances as one of the several alternates on the "panel of experts" who answer questions from the viewing audience. Born in Bristol, England, Johns came to this country in 1883 and after holding jobs as office boy for two companies, joined Swift in 1895. He was delegated to visit foreign countries to establish Swift agencies, among them the Hawaiian Islands, China, Japan, the Philippines and Russia. Later Johns managed the Swift Jersey City plant for 25 years.

►Ronald Sieben, head cattle buyer, Rath Packing Co., Waterloo, Ia., has been elected vice president of the Black Hawk chapter of Iowa State College Alumni Association.

►Harry Bourne, head lamb buyer, Wilson & Co., Omaha, Nebr., was the official judge in the 12th Annual Lamb and Wool Show held recently in the Oklahoma National Stockyards, Oklahoma City. H. D. Elijah, livestock service division, Wilson & Co., Oklahoma City, was program chairman.

►A \$300,000 plant which Cudahy Packing Co. will build at Toronto, Ontario, Canada, will more than double the firm's cleanser and soap production in Canada. J. W. Breathed, vice president, stated. He reported that work has already begun on the plant and that the present Old Dutch Cleanser plant in Toronto will be disposed of.

►L. M. Williams has announced the opening of an abattoir near Rockingham, N. C. The plant is equipped with modern sanitation and processing equipment, cold storage and cooling rooms.

►The following firms have been incorporated in the state of New York: Liberty Veal Co. at New York by Saul Cohen, 743 Wyona st., Brooklyn, Michael Spence and Louis R. Dobkin; Nick's Meat & Provision Market, Buffalo, by Nicholas J. Palermo, 8 Harp Piazza, Buffalo, Kathryn Ann Palermo and Santo Di Belle; Marilyn Packing Co., New York, by L. E. Lewis, Israel G. Seeger and Lillian Rosen, 111 Broadway, New York city; Onondaga Packing Corp., Albany, by Andrew G. Swift, A. H. Stevens and Eleanor A. Rivers, 524 Hixson ave., Syracuse; and Gary Packing Corp., New York, by David Grill, Barnett Grill and Stanley Zaglin, 421 W. 28th st., New York city.

►T. A. Drescher, president, National Council of Private Motor Truck Owners, has appointed Hal C. Farrell as assistant to H. Scott Byerly, the council's managing director.

►Charles J. Schoenweiss, a wholesale meat dealer in Poughkeepsie, N. Y., for many years, died recently.

►W. C. Spilker, 90, a retired salesman for Wilson & Co., at Shreveport, La., died recently.

►Neal A. Weber, superintendent, Wil-

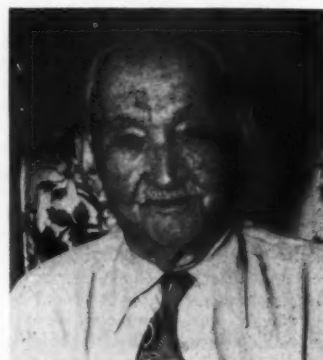
son & Co., Pittsburgh, died recently at the age of 48. He had been ill for a long time. Prior to his service with Wilson he had been superintendent of the Fried & Reineman Packing Co.

►T. G. Sinclair, vice president, Kingan & Co., Indianapolis, spoke recently before the New Castle, Ind., Rotary Club.

►The Murphy Meat Co., Sacramento, Calif., will build a \$30,000 addition to its meat processing plant.

### Centenarian Spent 50 Years in Industry; Retired at 80

Hard work, a normal life and no liquor or tobacco is William McCullem's prescription if you would live to be a hundred. Born November 19, 1850, at Clones, County Monaghan, Ireland, McCullem worked for more than 50 years at



WILLIAM McCULLEM

the Anglo-American Provision Co., Chicago plant, which is a part of Armour and Company.

He came to the United States in 1881, continued to Chicago and went to work at Anglo-American, firing boilers. He later was the temperature man and then became night superintendent, a job he held until his retirement in August 1931.

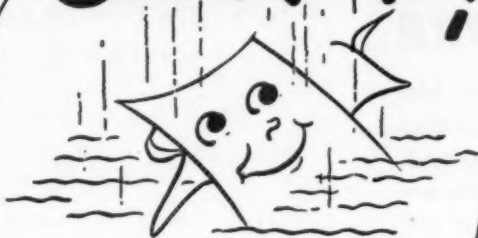
Surprisingly spry and alert, McCullem says he enjoyed his life and has no regrets. During his working days he established the enviable record of never having been late or absent from the job a single time.

Now living in Chicago with a daughter, Margaret, he spends his time reading, listening to the radio and recalling friends and events of days gone by. He boasts that he has never been sick in his life and becomes peeved with his daughter when she suggests having the doctor drop in to see him.

When asked how it feels to be 100 years old, the centenarian smiled and said: "When I was a youngster I went to a fortune teller who told me I would live to be 125." But with a twinkle in his eye, he added, "I don't believe in fortune tellers."



# SOAK ME!



I'm Patapar

# GREASE ME!



I'm Patapar

# BOIL ME!



I'm Patapar



Patapar Keymark,  
nationally advertised  
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wrapper protection

Wonderful for:

**Ham wrappers**  
**Butter wrappers**  
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**Tamale wrappers**  
**Sausage wrappers**  
**Sliced bacon wrappers**  
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*and many other uses*

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HI-WET-STRENGTH  
GREASE-RESISTING PARCHMENT

Yes, Patapar Vegetable Parchment welcomes water, grease, even a good boiling! Its appetizingly clean, white surface lends itself to beautiful color printing.

For the whole story of this remarkable paper, and with *future* needs in mind, write on your business letterhead for booklet T, "The Story of Patapar."

**Paterson Parchment Paper Company • Bristol, Pennsylvania**  
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HAM  
FLAVOR

*Pre-Seasoning*

## 3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For *extra* goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance... because it *pre-seasons* as it cures. In addition, the NEVER-FAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color... mouth-melting tenderness... and a texture that's moist but never soggy. Write today for complete information.

"The Man You Knew"



The Founder of  
H. J. Mayer & Sons Co., Inc.

## H. J. MAYER & SONS CO., INC.

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"BIG 4"  
Approved

"The Old Timer"  
symbol of Speco  
superiority.



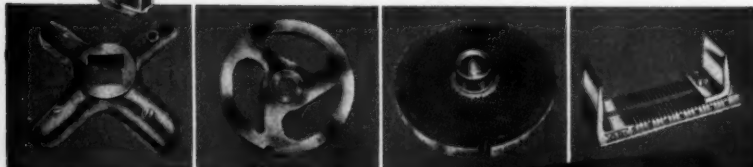
Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining... it requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!

Pictured with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble—easy to clean, self-sharpening.

Pictured below is SPECO's C-D Cutmore—top-quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECO knife styles... 10 SPECO plate styles—in a wide range of sizes for all makes of grinder. Guaranteed.

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts linking costs, improves product appearance.



FREE: Write for SPECO's "GRINDING POINTERS." Speco, Inc., 3946 Willow Road, Schiller Park, Illinois.

**SPECO, INC.**

## Smokehouse Controls

(Continued from page 13)

at the initial warmup with consequent shriveling, bursting or burning of the product. Also, during the actual smoking process the sausage smoker frequently would under or overestimate the extent to which the gas valve had to be cracked for the desired temperature.

For products such as bologna or ham sausage, which require longer smoking periods, the plant required additional help to tend the houses after hours.

Since installing the Partlow regulators which operate on the two-position high-low cycle, the plant has secured desired temperature control. The danger of overcooking the product has been eliminated. Processing times have been reduced. Furthermore, one night sausage smoker now tends all seven houses with ease. Clock time is the only processing factor which must be watched. When the house is due to come out of smoke, the smoker inspects the product and determines its readiness for removal and showering.

Furthermore, Clyde Schultz, plant manager, states that the system has permitted the plant to adjust baffles in a manner that has eliminated the spread between temperatures at different locations in the houses. Since the maximum heat input into the house is controlled by instruments whose thermocouples are located at the upper level of the house, heat can be directed to various spots by baffling without danger of overheating.

The heat input into the house is now constant as the high cycle of the burner cuts in for short periods of about a minute and a half as needed. There is no sudden drop of temperature and a subsequent onrush of heat with the danger of burning the product. This condition is particularly true when the product is nearing its end point and its internal temperature is close to the degree desired. Equipment credit: Partlow Corporation, New Hartford, N. Y.

## OPS Enforcement Orders

Teams of enforcement officers of the Office of Price Stabilization have been ordered into several cities to investigate reports of ceiling price violations, the OPS Office of Enforcement said this week. Investigators from Washington headquarters are aiding local enforcement officials in Chicago, Kansas City, Houston, Dallas, Omaha and Columbus and some areas of New Jersey to check into violation reports in scrap steel, automobiles and food, particularly meat.

## Correction

The headquarters of E. G. Gerlitz, southwestern sales representative for H. J. Mayer & Sons Co., Chicago, is in Dallas, Tex., and not in Lodi, Calif., as was previously announced by THE PROVISIONER.

## Price Regulation 14 May Apply to Meat Packers

A recent bulletin of the National Independent Meat Packers Association clarifies the application of CPR 14 with regard to meat packers. The regulation permits wholesalers of certain named items, including canned meats, oleomargarine and shortening, to determine their ceiling prices on a markup or margin basis which removes such products from the general freeze regulation. Therefore meat packers who handle as wholesalers these specific food products by purchasing them for resale and distribution without materially changing their form may be governed by the regulation, according to NIMPA's interpretation.

## Cut Size of Wrap to Save Cello, Du Pont Advises

Ways to stretch the supply of packaging materials such as cellophane, acetate and other films, were offered by I. E. Du Pont de Nemours and Co. at the National Packaging Exposition in Atlantic City this week.

A series of meat and other food packages was used to demonstrate the savings in film and costs that can be attained by limiting the wrapper dimensions.

A special graph revealed how reductions ranging from  $\frac{1}{8}$  to 1 in. in wrapper size could result in savings of 1 $\frac{1}{4}$  to 10 per cent in packaging materials.

## Black Market Scandal Seen

(Continued from page 8)  
with relatively small capital investment.

"Meat packers have no control over the supply of livestock coming to market. Also, they deal in perishable products which must be moved into consumption rapidly. Therefore, the meat must be sold for what the market will bring, regardless of cost. Competition and perishability give demand an influential role in determining price.

"Meat prices are determined by demand for the supply available, and demand depends on the amount of money people have and the portion they want to spend for meat. The price paid for meat and other products determines what the packer can afford to pay for the livestock to replace the meat he sells. Contrary to what many believe, meat prices work from consumer to farm and not from farm to consumer.

"It is remarkable how closely the trend of meat prices parallels the buying power of consumers. Under normal conditions the free market at all points of sale constantly reveals how much meat people want and what the rewards for production will be.

"That is why the free market is so important to the smooth functioning of such a complex industry. Prices are the easily recognized guides to production and distribution.

"I am fearful that a growing philosophy of dependence upon controls may lead us to the point of no return.

As much as all of us, including those in government, may want to get our business system back on a free market basis, experience in other countries has shown that it is a difficult thing to do. The natural tendency is to wait for the right moment, when supply and demand balance and other economic conditions are favorable, but the right moment never seems to arrive. There is always an emergency.

"Meat packers can testify that real control of meat prices by artificial means—ceilings, rationing and the like — is impossible," Holmes stated. "Such things only camouflage the true situation, giving us a set of fictitious prices while the real inflationary pressure produces a bigger and better black market."

Holmes said that while every citizen must do his part in helping make present stabilization controls work, "it is our duty, nevertheless, to point out the inadequacies and actual dangers of a controlled economy."

"Stop-gap controls are not the real answer to our inflation problem. Basic anti-inflation steps must be taken immediately. These steps include sound government monetary policies, pay-as-we-go taxation, limitations on credit, increased private savings, strict economy in government, federal, state and local, and strict economy in business and individual spending."

Take an interesting few minutes trip Up and Down the Meat Trail.

## THIS MACHINE BRINGS HOME THE BACON...

WITH HIGH SPEED, INCREASED PACKAGING PRODUCTION  
... AND PERFECTION!

Yes, the whole industry is talking about the continuous feed Campbell MEAT Wrapper — how it wraps bacon and table-ready meats with amazing efficiency, economy and speed — up to 120 units per minute! Seals flavor and freshness in, too — keeping moisture in or out where you want it. Uses all types of wrapping materials and is available with straight, L, or any custom type feed and delivery necessary to meet your specific requirements. Write for brochure — complete information.



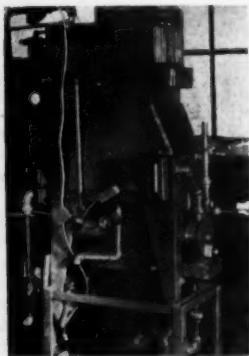
WRAPS PRODUCTS OF ALL TYPES AND SHAPES





# NEW EQUIPMENT *and Supplies*

**COOLING SYSTEM**—The Niagara Blower Co., New York, has introduced "No Frost" equipment for refrigerating and processing rooms. The Niagara Spray Cooler provides sub-zero air by passing air over refrigerated coils which are kept free of frost by a



spray of "No Frost" liquid. This non-freezing liquid is kept concentrated by removing the water absorbed from the coils and the atmosphere. To do this, the system incorporates a new concentrator which takes a portion of the liquid and removes the water by evaporation. In a second stage of re-concentration, the air containing the evaporated water and some No Frost liquid is cooled by a reflux coil. This increases the relative humidity of the air and forces the condensation of the remaining liquid vapor. The solution is then returned to the spray cooler for recirculation. The equipment permits refrigeration to temperatures as low as -30 deg. F. without interruption for defrosting. The concentrators are manufactured in capacities ranging from 1/2 to 75 gph.

## VAPOR PEST CONTROL

—Flies and certain other small insects may be controlled through a new system developed by American Aerovap, Inc., New York. Through the use of small, thermostatically-controlled vaporizers, a small amount of lindane is dispersed continuously into the air. One ounce a month is usually sufficient to control pests within enclosed areas up to

20,000 cu. ft. The insecticide is not harmful to humans since it does not employ toxic oil-base solvents or carrying agents. Odorless and stainless, the insecticide will not interfere with plant personnel. The system can considerably reduce the pest population about a plant when used in garages, storerooms, warehouses and other places where food products are not exposed.

## HEAT EXCHANGER

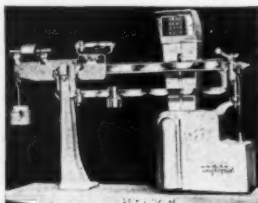
Said to be efficient for either batch or continuous processing, the Rietz Thermascrew is a screw-type conveyor-heat exchanger. The heating or cooling medium is circulated through the hollow portions of the shaft, screw and jacketed trough, while the material passes



through the trough coming in contact with both jacket and screw. When used as a batch heat exchanger, the unit functions as a jacketed kettle or ribbon mixer with a hollow single or twin-screw rotor. It also may be fitted for vacuum drying, evaporating or with supplemental air for drying, heating or cooling. The carbon steel construction is designed to withstand pressures up to 120 psi on the screw and 25 psi on the jacket. Manufactured by the Rietz Mfg. Co., San Francisco, the Thermascrew is available in six sizes: screw diameters from 9 to 24-in.; effective lengths range from 10 to 30 ft., and 1/2 to 30 tons per hour, normal capacity. Mixing ribbons and lifting flights are also available.

## WEIGHT INDICATOR

Employing a periscope principle, the Howe 77 Weightograph flashes clear weight readings to an eye-level mirror in the face of the periscope extension of the unit. Manufactured by the Howe Scale Co., Rutland, Vt., these units may be attached to any beam scale or any scale convertible to beam operation. A connecting rod between the scale and the unit swings a



weight chart between a fixed projection lamp and magnifying lens. The reading is magnified 40 times the original size and reflected through an improved optical system to the periscope. Since the reading is reflected from a mirror instead of a ground glass screen, image brightness and contrast is said to be increased 5 times, making it possible to be read easily even in daylight. An oil dash pot dampens the oscillation of the beam, stopping the reflected image quickly. Weights may be added to the counterpoise in order to increase the weighing capacity of the unit.

## ELECTRIC CHAIN HOIST

—Designed for efficient, fast-action lifting, the Type "JC" electric chain hoist manufactured by Robbins & Meyers Inc., Springfield, Ohio, is available in three capacities. The JC-15 (500 lb. capacity) and JC-110 (1000 lb. capacity) are single chain link-type units and the JC-120 (2000 lb. capacity) is equipped with a double chain. Because of cast aluminum alloy construction, the unit is relatively light and is easily transported to areas of greatest activity. All three models have heat treated gear trains enclosed in an air-tight oil bath, with high carbon or alloy steel ground

shafts and precision ball bearings. The hoists are designed for hook suspension but can be trolley mounted with the R&M Bulldog trolley. By adding necessary lengths of chain links and control ropes, the unit can be adapted to any length lift.

## FREIGHT TRUCK

—A new battery-operated truck called the Load-Mobile features a 3-way operating position for the driver. The operator can either sit facing away from the load, face the load, or stand on a special platform. These positions are said to provide ease in handling in narrow aisles and for easy access on and off the truck. The truck is made in two models: the 3000-lb. capacity, with speeds of 3-to 4 mph, and the 5000-lb. capacity,



having speeds ranging from 2.5-to 4 mph. Both models may be used as a tractor when fitted with a suitable coupling. The units are manufactured by the Market Forge Co., Everett, Mass.

## GUMMED PAPER STRAPPING

—Designed to mold package and reinforcement into a single unit a new product, Tape-Strap, has been developed by the Mid-States Gummed Paper Co., Chicago. The tape consists of a layer of lineally aligned fibers laminated between two sheets of kraft paper and has a tensile strength averaging 180 lbs. per inch of width. Easily applied to cardboard, kraft liner or paper wrapping without special machinery, the tape does not damage carrier equipment or provide injury hazard to packer or unpacker. The tape is applied directly from any standard sealing tape dispenser without damage to the carton or its contents.





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RP

# Weekly Meat Output Drops 2%; Shows Slight Increase Over Year Ago

**O**UTPUT of meat under federal inspection in the week ended April 14 amounted to 292,000,000 lbs., according to the U. S. Department of Agriculture. This figure was 6,000,000 lbs., or 2 per cent, under the 298,000,000 lbs. recorded a week earlier but was

head from the 104,000 tallied in the previous week and 123,000 head last year. Inspected veal output in the three weeks under comparison amounted to 9,200,000, 10,300,000 and 12,600,000 lbs., respectively.

Although a total hog kill of 1,171,-

41,700,000 lbs. the preceding week and 36,300,000 lbs. in 1950.

Sheep and lamb slaughter rose to 153,000 head from 139,000 a week earlier, but was still under the 200,000 head recorded for the period a year ago. Production of lamb and mutton in the three weeks under comparison amounted to 7,300,000, 7,000,000 and 9,600,000 lbs., respectively.

## AMI PROVISION STOCKS

The in-storage movement of 21,000,000 lbs. of pork increased the holdings of packers reporting to the American Meat Institute to 524,900,000 lbs. in the week ended April 14. The present total was 79,000,000 lbs. above the 445,900,000 lbs. held in storage on the same date a year ago and rose 96,200,000 lbs. over the 428,700,000-lb. 1947-49 average.

Lard and rendered pork fat inventories dropped 500,000 lbs. in the first two weeks of April, bringing total holdings to 106,500,000 lbs. compared with 107,000,000 lbs. held on March 31. Present holdings are far below both the 127,000,000 lbs. held on the same date last year and the 145,600,000-lb. three-year average.

Provision stocks as of April 14, 1951, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because firms reporting are not always the same from period to period (although comparisons are made between identical groups), the table shows April 14 stocks as percentages of the holdings two weeks earlier, last year and the 1947-49 average for the date.

Apr. 14 stocks as  
Percentages of  
inventories on

	Mar. 31 1951	Apr. 15 1950	1947-49 av.
<b>BELLIES</b>			
Cured, D. S.	105	152	103
Cured, S. P. & D. C.	111	108	108
Frozen-for-cure, regular	100	378	
Frozen-for-cure, S. P. & D. C.	101	113	131
Total bellies	105	117	123
<b>HAMS</b>			
Cured, S. P. regular	90	75	50
Cured, S. P. skinned	117	128	129
Frozen-for-cure, regular	100	160	20
Frozen-for-cure, skinned	106	126	121
Total hams	111	126	123
<b>PICNICS</b>			
Cured, S. P.	102	81	103
Frozen-for-cure	90	124	129
Total picnics	95	103	113
<b>FAT BACKS, D. S. CURED</b>	85	111	64
<b>OTHER CURED &amp; FROZEN</b>			
Cured, D. S.	92	78	67
Cured, S. P.	102	81	82
Frozen-for-cure, D. S.	95	112	73
Frozen-for-cure, S. P.	102	90	137
Total other	101	92	102
<b>BARBELED PORK</b>	111	48	71
<b>TOT. D.S. CURED ITEMS</b>	92	135	90
<b>TOT. S.P. &amp; D.C. CURED</b>	112	107	112
<b>TOT. S.P. &amp; D.C. FROZEN</b>	102	115	128
<b>TOTAL CURED &amp; FROZEN-FOR-CURE</b>	105	116	118
<b>FRESH FROZEN</b>			
Loins, shoulders, butts and spareribs	101	135	186
All other	95	122	114
Total	99	130	152
<b>TOT. ALL FROZEN MEATS</b>	104	118	122
<b>RENDERED PORK FATS</b>	93	100	74
<b>LARD</b>	93	83	73

\*Large percentage change.

†Small percentage change.

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended April 14, 1951, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	
Apr. 14, 1951	212	118.5	92	9.2	1,171	156.9	153	7.3	291.9
Apr. 7, 1951	212	118.5	104	10.3	1,185	162.3	139	7.0	298.1
Apr. 15, 1950	232	128.3	123	12.6	1,022	133.3	200	9.6	283.8

### AVERAGE WEIGHTS (LBS.)

Week ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD Per 100 lbs.	PROD. Total mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed		
Apr. 14, 1951	1,010	559	178	100	240	134	102	48	14.7	41.2
Apr. 7, 1951	1,010	559	176	99	244	137	104	50	14.4	41.7
Apr. 15, 1950	995	553	181	102	235	130	102	48	15.1	36.3

an increase over the 284,000,000 lbs. registered in the same week a year ago.

Cattle slaughter of 212,000 head equalled that of the preceding week but dipped 9 per cent below the 232,000 head for the corresponding period in 1950. Production of beef was 118,000,000 lbs. compared with 118,000,000 lbs. a week before and 128,000,000 lbs. a year ago.

Calf slaughter dropped off to 92,000

000 head in the week ended April 14 slumped 1 per cent below the 1,185,000 head a week earlier, a 15 per cent margin was maintained above the 1,022,000 for the same week in 1950. Production of 157,000,000 lbs. of pork dropped 3 per cent below the week-earlier 162,000,000-lb. output and topped last year's 133,000,000 lbs. for the same week by 18 per cent. Lard production totaled 41,200,000 lbs. compared with

## MARGINS IMPROVE FOR HEAVIER HOGS IN DECLINING MARKET

(Chicago costs and credits, first three days of week.)

Pork prices resumed their downward trend this week following the comparatively steady prices of last week. Product sold from 6 to 9c per cwt. lower. Live hog costs of the medium and heavy weights dropped further than values, thus improving margins.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Value					Value					Value				
Pct. live wt.	Price per lb.	per cwt. alive	per sq. ft. yield		Pct. live wt.	Price per lb.	per cwt. alive	per sq. ft. yield		Pct. live wt.	Price per lb.	per cwt. alive	per sq. ft. yield	
Skinned hams	12.6	45.6	\$ 5.75	\$ 8.25	12.6	45.1	\$ 5.08	\$ 7.98		12.9	45.1	\$ 5.82	\$ 8.16	
Picnics	5.6	33.2	1.86	2.69	5.5	31.4	1.73	2.41		5.3	31.4	1.67	2.32	
Boston butts	4.2	40.3	1.69	2.46	4.1	39.5	1.62	2.29		4.1	38.5	1.58	2.20	
Loins (blade in)	10.1	44.0	4.45	6.42	9.8	43.0	4.22	5.98		9.6	39.0	3.74	5.23	
Lean cuts			\$13.75	\$19.82			\$13.25	\$18.66				\$12.81	\$17.91	
Bellies, S. P.	11.0	32.3	3.55	5.13	9.5	31.6	3.00	4.26		3.9	25.3	.99	1.39	
Bellies, D. S.					2.1	20.7	.44	.62		8.6	20.7	1.78	2.48	
Fat backs					3.2	13.0	.42	.58		4.6	13.5	.62	.86	
Plates and jowls	2.9	14.3	.42	.60	3.0	14.3	.43	.60		3.4	14.3	.49	.69	
Raw leaf	2.3	15.5	.36	.49	2.2	15.5	.34	.48		2.2	15.5	.34	.48	
P.S. lard, rend.	13.9	16.4	2.28	3.26	12.3	16.4	2.02	2.83		10.4	16.4	1.71	2.38	
Fat cuts & lard			\$ 6.61	\$ 9.48			\$ 6.65	\$ 9.38				\$ 5.93	\$ 8.28	
Spareribs	1.6	35.8	.58	.82	1.6	31.8	.51	.73		1.6	23.0	.37	.50	
Regular trimmings	3.3	22.2	.73	1.04	3.1	22.2	.69	.93		2.9	22.2	.64	.90	
Feet, tails, etc.	2.0	11.6	.23	.34	2.0	11.6	.23	.32		2.0	11.6	.23	.33	
Offal & misc.			1.90	1.45			1.90	1.44				1.90	1.43	
TOTAL YIELD & VALUE	69.5		\$22.90	\$32.05	71.0		\$22.33	\$31.45	71.5		\$20.97	\$29.34		
			Per cwt. alive				Per cwt. alive				Per cwt. alive			
Cost of hogs			\$21.06				\$21.16				\$21.12			
Condemnation loss			.11				.11				.11			
Handling and overhead			1.20				1.06				.96			
TOTAL COST PER CWT.			\$22.37	\$32.19			\$22.33	\$31.45			\$22.19	\$31.04		
TOTAL VALUE			\$32.05				\$31.45				\$30.97			
Cutline margin			+\$8.53				+\$8.00				-\$1.22			
Margin last week			+.53	+.76			-.05	-.07			-1.82	-1.83		

## Stocks of All Meat Items Except Pork and Canned Meat Below Average

THE net out-of-storage movement of most meat items that started in February was extended through the month of March, according to the U. S. cold storage stocks report by the Department of Agriculture. Holdings of

All of the decline in pork holdings during March occurred in cured and smoked pork stocks since frozen and dry salt pork holdings were increased. Beef holdings dropped 15,969,000 lbs. in March, declining to 133,071,000 lbs.

### U. S. COLD STORAGE STOCKS MARCH 31

	Mar. 31 <sup>1</sup> 1951 pounds	Apr. 1 1950 pounds	Feb. 28 1951 pounds	Mar. 31 5-yr. av. 1945-49 pounds
Beef, frozen	122,645,000	90,867,000	136,043,000	132,087,000
Beef, in cure, cured and smoked	10,436,000	11,590,000	12,097,000	11,389,000
Total beef	133,071,000	102,457,000	148,040,000	144,076,000
Pork, frozen	418,675,000	317,473,000	413,440,000	290,627,000
Pork, dry salt in cure, cured	57,323,000	49,376,000	54,281,000	53,440,000
Pork, all other in cure, cured and smoked	167,040,000	179,895,000	173,844,000	174,127,000
Total pork	638,038,000	546,744,000	641,565,000	518,203,000
Lamb and mutton	8,107,000	10,867,000	9,474,000	13,894,000
Veal	9,979,000	9,823,000	8,401,000	10,030,000
All edible offal, frozen and cured	54,038,000	54,842,000	56,074,000	60,519,000
Canned meat and meat products	41,397,000	42,691,000	37,857,000	40,703,000
Sausage room products	15,871,000	12,391,000	14,673,000	17,318,000
Lard <sup>2</sup>	77,474,000	86,000	87,815,000	110,080,000
Rendered pork fat <sup>2</sup>	1,840,000	1,872,000	1,618,000	2,482,000

NOTE: These holdings include stocks in both cold storage warehouses and meat packinghouse plants. <sup>1</sup>Preliminary figures. <sup>2</sup>Not included in the above figures are the following government-held stocks outside of the processors' hands as of March 31: Lard and rendered pork fat, 366,000 lbs.

canned meats and sausage products were the only ones increased during the month.

Although pork stocks were decreased by 3,527,000 lbs. in March, end-of-the-month holdings were 91,294,000 lbs. larger than last year and 119,835,000 lbs. above the average for the date.

at the end of the month. Current stocks were 30,614,000 lbs. greater than a year earlier, but 11,005,000 lbs. below the five-year average.

Lamb and mutton stocks were down 1,367,000 lbs. from the previous month; veal dropped 512,000 lbs. and edible offal, 2,576,000 lbs. March 31 holdings

of all three of these items were also below corresponding 1950 totals and the five-year average for the date.

Canned meat inventories were increased 3,540,000 lbs., totaling 41,397,000 lbs. This amount was 1,294,000 lbs. under year-earlier stocks but 694,000 lbs. above average. The March increase in sausage holdings totaled 1,198,000 lbs. This increase took inventories 3,480,000 lbs. above last year, but the five-year average was 1,447,000 lbs. ahead of the current holdings.


There were 10,341,000 lbs. of lard used out of storage in March. As a result, March 31 stocks dropped 8,554,000 lbs. below the April 1, 1950, total and 32,606,000 lbs. under the five-year average.

### CHICAGO PROVISION STOCKS

Lard stocks in storage at Chicago on April 14 were increased 358,045 lbs. from the March 31 total of 22,420,714 lbs., bringing the present holdings to 22,778,759 lbs.

	Apr. 14, '51, lbs.	Mar. 31, '51, lbs.	Apr. 15, '50, lbs.
P.S. lard (a)	22,778,759	22,420,714	43,862,445
P.S. lard (b)	2,900,000	2,800,000	2,519,000
Dry rendered lard (a)	880,966	647,000	1,708,046
Dry rendered lard (b)	804,000	804,000	
Other lard	5,453,869	4,297,854	4,759,837
TOTAL LARD	32,795,394	31,038,568	52,088,328
D.S. cl. bellies (contract)	237,800	394,600	337,100
D.S. cl. bellies (other)	7,037,390	7,372,436	4,822,826
TOTAL D.S. CL. BELLIES	7,275,190	7,767,036	4,959,926

(a) Made since October 1, 1950. (b) Made previous to October 1, 1950.



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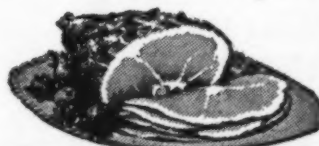
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# MEAT and SUPPLIES PRICES

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### WHOLESALE FRESH MEATS

#### CARCASS BEEF

(L.c.l. prices)

Apr. 18, 1951	
per lb.	
Native steers—	..
Prime, 600/800	.. 58 @ 59
Choice, 500/700	.. 57 1/2 @ 58
Choice, 700/800	.. 57 1/2 @ 58
Good, 500/700	.. 54 @ 55 1/2
Commercial	.. 49 @ 50
cows, 500/800	.. 49 @ 50
Can. & cut. cows,	.. 48 @ 49
north, 350/up	.. 48 @ 49
Bologna bulls, 000/up	.. 50 1/2

### STEER BEEF CUTS

500-800 lb. Carcasses

(L.c.l. prices)	
Prime:	..
Hinds and ribs	..
Hindquarters	.. 65 @ 66
Round	.. 66 @ 67
Loins, trimmed	.. 85 @ 1.02
Loins and ribs (sets)	.. 90 @ 96
Forequarters	.. 53 @ 54
Backs	.. 59 @ 60
Chucks, square cut	.. 53 @ 55
Ribs	.. 85 @ 86
Briskets	.. 44 @ 45
Naveles	.. 32 @ 33

Choice:	
Hinds and ribs	..
Hindquarters	.. 61 @ 62
Round	.. 66 @ 67
Loins, trimmed	.. 85 @ 87
Loins and ribs (sets)	.. 90 @ 96
Forequarters	.. 51 @ 52
Backs	.. 55 @ 56
Chucks, square cut	.. 53 @ 55
Ribs	.. 70 @ 72
Briskets	.. 44 @ 45
Naveles	.. 32 @ 33
Short plates	.. 33 @ 34
Front shanks	.. 36 @ 37
Bull tenderloins, 5/up	.. 1.01 @ 1.06
Cow tenderloins, 5/up	.. 1.01 @ 1.06

### BEEF PRODUCTS

(L.c.l. prices)

Tongues, No. 1, 3/up,	.. 36 1/2 @ 39 1/2
fresh or frozen	.. 36 1/2 @ 39 1/2
Tongues, No. 2, 3/up,	.. 34 @ 36 1/2
fresh or frozen	.. 34 @ 36 1/2
Brains	.. 7 @ 8
Hearts	.. 38 @ 39
Livers, selected	.. 62 @ 65
Livers, regular	.. 54 @ 56
Tripe, scalded	.. 14 @ 14 1/2
Tripe, cooked	.. 15 @ 16
Lips, scalded	.. 19 1/2 @ 19 1/2
Lips, unscalded	.. 18 1/2 @ 18 1/2
Lungs	.. 10 @ 11
Melts	.. 10 @ 11
Udders	.. 8 @ 8

### BEEF HAM SETS

(L.c.l. prices)

Knuckles, 6 lbs. up,	.. 65 @ 68
boneloss	.. 65 @ 68
Insides, 12 lbs. up	.. 65 @ 68
Outsides, 8 lbs. up	.. 65 @ 68

### FANCY MEATS

(L.c.l. prices)

Beef tongues, cured	.. 42 @ 43
Veal breads, under 6 oz.	.. 78 @ 78
6 to 12 oz.	.. 78 @ 78
12 oz. up	.. 78 @ 78
Calf tongues	.. 31 @ 33
Lamb fries	.. 69 @ 69
Ox tails, under 1 lb.	.. 28 1/2 @ 28 1/2
Over 1 lb.	.. 29 1/2 @ 35 1/2

### WHOLESALE SMOKED MEATS

(L.c.l. prices)

Hams, skinned, 14/16 lbs.,	.. 52 @ 54
wrapped	.. 52 @ 54
Hams, skinned, 14/16 lbs.,	.. 54 @ 56
ready-to-eat, wrapped	.. 54 @ 56
Hams, skinned, 16/18 lbs.,	.. 51 1/2 @ 54
ready-to-eat, wrapped	.. 54 @ 56
Bacon, fancy trimmed, bris-	.. 44 @ 48 1/2
ket off, 8/10 lbs.,	.. 44 @ 48 1/2
wrapped	.. 44 @ 48 1/2
Bacon, fancy, square cut,	.. 43 @ 45 1/2
seedless, 12/14 lbs.,	.. 43 @ 45 1/2
wrapped	.. 43 @ 45 1/2
Bacon, No. 1 sliced, 1-lb.,	.. 50 1/2 @ 55
open-faced layers	.. 50 1/2 @ 55

### VEAL—SKIN OFF

(L.c.l. prices)

Prime, 80/150	.. 55 @ 57
Choice, 50/70	.. 56 @ 57
Choice, 80/150	.. 52 @ 53
Good, 50/80	.. 47 @ 50
Good, 80/150	.. 50 @ 52
Commercial, all weights	.. 49 @ 49

### CARCASS LAMBS

(L.c.l. prices)

Choice, 20/50	.. 50 @ 60
Good, 20/50	.. 55 @ 60
Commercial, all weights	.. 55 @ 60

### CARCASS MUTTON

(L.c.l. prices)

Good, 70/down	.. 50 @ 60
Commercial, 70/down	.. 50 @ 60
Utility, 70/down	.. 50 @ 60

### FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)

Hams, skinned, 10/16 lbs.	.. 46 1/2 @ 47 1/2
Pork loins, regular,	.. 46 @ 46
12/down	.. 46 @ 46
Pork loins, boneless	.. 50 @ 61
Shoulders, skinned, bone	.. 35 @ 35 1/2
in, under 10 lbs.	.. 34 1/2 @ 34 1/2
Picnics, 4/6 lbs.	.. 32 1/2 @ 32 1/2
Picnics, 6/8 lbs.	.. 32 1/2 @ 32 1/2
Boston butts, 4/8 lbs.	.. 31 @ 31
Tenderloins, fresh	.. 11 @ 12
Neck bones	.. 25 1/2 @ 25 1/2
Livers	.. 14 @ 15
Brains, 10 lb. pull	.. 13 @ 13 1/2
Ears	.. 8 @ 8 1/2
Snouts, lean in	.. 8 @ 8 1/2
Feet, front	.. 8 @ 8 1/2

### SAUSAGE MATERIALS—FRESH

(L.c.l. prices)

Pork trim., regular	.. 23 @ 24
Pork trim., guar. 50% lean	.. 23 @ 24
Pork trim., spec. 85% lean	.. 47 1/2 @ 48
Pork trim., ex. 95% lean	.. 49 @ 49
Pork cheek meat, trimmed	.. 40 @ 41
Bull meat, boneless	.. 50 @ 51
Bon't cow meat, f.c. C.E. 58	.. 50 @ 51
Beef trimmings, 85-90%	.. 53 @ 55 1/2
Cow chucks, boneless	.. 58 @ 59
Beef head meat	.. 42 1/2 @ 43
Beef cheek meat, trimd.	.. 42 1/2 @ 43
Shank meat	.. 59 @ 59 1/2
Veal trimmings, boneless	.. 53 @ 57 1/2

### SAUSAGE CASINGS

(F.O.B. Chicago)

(L.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	..
Domestic rounds, 1 1/4 to	.. 75 @ 80
1 1/2 in.	.. 75 @ 80
Domestic rounds, over	.. 1.05 @ 1.10
Export rounds, wide,	.. 1.55 @ 1.65
over 1 1/2 in.	.. 1.55 @ 1.65
Export rounds, medium,	.. 1.00 @ 1.05
1 1/4 to 1 1/2	.. 1.00 @ 1.05
Export rounds, narrow,	.. 1.25 @ 1.40
1 in. under	.. 1.25 @ 1.40
No. 1 weasands,	.. 14 @ 15
24 in. up	.. 8 @ 9
No. 1 weasands,	.. 8 @ 9
22 in. up	.. 8 @ 9
No. 2 weasands,	.. 1.35 @ 1.55
Middles, sewing, 1 1/2 in.	.. 1.35 @ 1.55
2 in.	.. 1.50 @ 1.60
Middles, select, wide,	.. 1.50 @ 1.60
Middles, select, extra,	.. 1.90 @ 2.10
2 1/2 in.	.. 2.40 @ 2.55
Middles, select, extra,	.. 2.40 @ 2.55
2 1/2 in. & up	.. 34 @ 35
Beef bungs, export,	.. 26 @ 26
Beef bungs, domestic	.. 26 @ 26
Dried or salted bladders,	.. 26 @ 26
per piece:	.. 26 @ 26
12-15 in. wide, flat	.. 14 @ 17
10-12 in. wide, flat	.. 5 @ 8
8-10 in. wide, flat	.. 5 @ 8

Pork casings:	..
Extra narrow, 29	.. 4.45 @ 4.45
mm. & dn.	.. 4.15 @ 4.35
Narrow, medium,	.. 3.30 @ 3.35
Medium, 32 @ 35 mm.	.. 2.70 @ 2.90
Spe. med., 35 @ 38	.. 2.60 @ 2.70
mm.	.. 30 @ 32
Wide, 38 @ 43 mm.	.. 20 @ 21
Export bungs, 34 in. cut	.. 14 @ 16
Large prime bungs,	.. 11 @ 11
34 in. cut	.. 15 @ 17
Medium prime bungs,	.. 15 @ 17
34 in. cut	.. 15 @ 17
Small prime bungs	.. 15 @ 17
Middles, per set,	.. 15 @ 17
cap off	.. 15 @ 17

### DRY SAUSAGE

(L.c.l. prices)

Cervelat, ch. hog bungs	.. 1.02 @ 1.05
Thuringer, ch. hog bungs	.. 84 @ 84
Farmer	.. 84 @ 84
Holsteiner	.. 84 @ 84
B. C. Salami	.. 92 @ 92
B. C. Salami, new con.	.. 92 @ 92
Genoa style salami, ch.	.. 96 @ 97
Pepperoni	.. 96 @ 97
Mortadella, new condition.	.. 96 @ 97
Italian style hams	.. 96 @ 97

### DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog casings	.. 48 @ 52
Pork sausage, bulk	.. 48 @ 52
Frankfurters, sheep cas.	.. 54 @ 54
Frankfurters, hog cas.	.. 53 @ 53
Frankfurters, skinless	.. 51 @ 53
Bologna, artificial cas.	.. 49 @ 51
Bologna, liver, hog bungs	.. 48 @ 49
New Eng. lunch, spec.	.. 55 @ 57
Mixed lunch, spec., ch.	.. 54 @ 58
Tongue and blood	.. 47 @ 49
Good sausage	.. 41 @ 49
House	.. 37 @ 37
Pollard sausage, fresh	.. 56 1/2 @ 58
Pollard sausage, smoked	.. 56 @ 58

### SPICES

(Basis Chgo., orig. bbls., bags, bales)

Whole		Ground	
Allspice, prime	.. 34 @ 38	.. 34 @ 38	.. 34 @ 38
Resified	.. 35 @ 39	.. 35 @ 39	.. 35 @ 39
Chili Powder	.. 40 @ 40	.. 40 @ 40	.. 40 @ 40
Chili Pepper	.. 39 @ 39	.. 39 @ 39	.. 39 @ 39
Cloves, Zanzibar	.. 68 @ 74	.. 68 @ 74	.. 68 @ 74
Mustard, fam. ambl.	.. 75 @ 75	.. 75 @ 75	.. 75 @ 75
Ginger, African	.. 51 @ 56	.. 51 @ 56	.. 51 @ 56
Coccol	.. 51 @ 56	.. 51 @ 56	.. 51 @ 56
Mace, fcy. Banda	.. 1.87 @ 1.87	.. 1.87 @ 1.87	.. 1.87 @ 1.87
East Indies	.. 1.70 @ 1.70	.. 1.70 @ 1.70	.. 1.70 @ 1.70
West Indies	.. 1.70 @ 1.70	.. 1.70 @ 1.70	.. 1.70 @ 1.70
Mustard, flour, fcy.	.. 28 @ 28	.. 28 @ 28	.. 28 @ 28
No. 1	.. 28 @ 28	.. 28 @ 28	.. 28 @ 28
West India Nutmeg	.. 72 @ 72	.. 72 @ 72	.. 72 @ 72
Paprika, Spanish	.. 50 @ 75	.. 50 @ 75	.. 50 @ 75
Pepper, Cayenne	.. 52 @ 68	.. 52 @ 68	.. 52 @ 68
Red, No. 1	.. 2.00 @ 2.27	.. 2.00 @ 2.27	.. 2.00 @ 2.27
Pepper, Packers	.. 3.40 @ 3.65	.. 3.40 @ 3.65	.. 3.40 @ 3.65
Pepper, white	.. 2.00 @ 2.05	.. 2.00 @ 2.05	.. 2.00 @ 2.05
Malabar	.. 2.00 @ 2.05	.. 2.00 @ 2.05	.. 2.00 @ 2.05
Black Lampang	.. 2.00 @ 2.05	.. 2.00 @ 2.05	.. 2.00 @ 2.05

### SEEDS AND HERBS

(L.c.l. prices)

Whole		Ground	
Caraway seed	.. 28 @ 28	.. 28 @ 28	.. 28 @ 28
Coriander seed	.. 42 @ 48	.. 42 @ 48	.. 42 @ 48
Mustard seed, fancy	.. 26 @ 26	.. 26 @ 26	.. 26 @ 26
Yellow American	.. 30 @ 30	.. 30 @ 30	.. 30 @ 30
Marjoram, Chilean	.. 26 @ 26	.. 26 @ 26	.. 26 @ 26
Oregano	.. 37 @ 37	.. 37 @ 37	.. 37 @ 37
Natural No. 1	.. 37 @ 37	.. 37 @ 37	.. 37 @ 37
Marjoram, French	.. 00 @ 70	.. 00 @ 70	.. 00 @ 70
Sage, Dalmatian	.. 1.82 @ 1.82	.. 1.82 @ 1.82	.. 1.82 @ 1.82
No. 1	.. 1.47 @ 1.47	.. 1.47 @ 1.47	.. 1.47 @ 1.47

### CURING MATERIALS

Cwt.

Nitrate of soda, in 425-lb.	.. 9.50 @ 9.50
bbls., del., or f.o.b. Chgo.	.. 9.50 @ 9.50
Saltpeter, 2 ton, f.o.b. N. Y.	.. 11.00 @ 11.00
Small crystals	.. 14.40 @ 14.40
Medium crystals	.. 15.40 @ 15.40
Pure rfd., gran. nitrate of soda	.. 5.25 @ 5.25
Pure rfd., powdered nitrate of soda	.. 37.50 @ 37.50
Salt, in min. car. of 60,000 lbs.	.. 37.50 @ 37.50
only, paper sacked, f.o.b. Chicago	.. 37.50 @ 37.50
Granulated	.. 37.50 @ 37.50
Medium	.. 37.50 @ 37.50
Rock, bulk, 40 ton car.	.. 11.00 @ 11.00
delivered Chicago	.. 11.00 @ 11.00
Sugar—	..
Raw, 98 basis, f.o.b.	.. 5.80 @ 5.80
New Orleans	.. 5.80 @ 5.80
Refined standard cane	.. 8.05 @ 8.05
gran., basis	.. 7.55 @ 7.55
Refined standard beet	.. 7.55 @ 7.55
gran., basis	.. 7.55 @ 7.55
Packers, curing sugar, 250 lb.	.. 7.65 @ 7.65
bags, f.o.b. Resoro, La. less	.. 7.65 @ 7.65
2%	.. 7.65 @ 7.65
Dextrose, per cwt.	.. 7.65 @ 7.65
in paper bags, Chicago	.. 7.64 @ 7.64

### PACIFIC COAST WHOLESALE MEAT PRICES

Los Angeles San Francisco No. Portland

FRESH BEEF (Carcasses): April 17 April 17 April 17

STEER:

Choice:

500-600 lbs. \$55.00 @ 56.00 \$54.00 @ 55.00 \$54.00 @ 55.00

600-700 lbs. \$54.00 @ 55.00 \$53.00 @ 54.00 \$53.00 @ 54.00

Good:

500-600 lbs. \$54.00 @ 55.00 \$53.00 @ 54.00 \$53.00 @ 54.00

600-700 lbs. \$53.00 @ 54.00 \$52.00 @ 53.00 \$52.00 @ 53.00

Commercial:

350-600 lbs. \$52.00 @ 53.00 \$51.00 @ 52.00 \$51.00 @ 52.00

COW:

Commercial, all wts. \$47.00 @ 48.00 \$47.00 @ 48.00 \$47.00 @ 48.00

Utility, all wts. \$46.00 @ 47.00 \$45.00 @ 46.00 \$45.00 @ 46.00

FRESH CALF:

(Skin-Off) (Skin-On) (Skin-Off)

Choice:

200 lbs. down \$56.00 @ 58.00 \$56.00 @ 58.00 \$56.00 @ 58.00

Good:

200 lbs. down \$55.00 @ 57.00 \$55.00 @ 57.00 \$55.00 @ 57.00

FRESH LAMB (Carcasses):

Choice:

## MEAT PRICES AT PHILADELPHIA

Prices paid for wholesale meats at the Philadelphia market on Friday, April 13, are shown in the following table.

### Locally Dressed Meats

#### FRESH BEEF CUTS:

Choice:	
Chicago style round,	
no flank	\$60.00@62.00
Full loin, 75-90 lbs.	60.00@65.00
Full loin, 90-100 lbs.	60.00@65.00
Hip round, with flank	58.00@59.00
Pin bone loin, no flank,	
40/50	62.00@74.00
Short hip	70.00@72.00
Ribs (7 bone) 35-40	68.00@72.00
Ribs (7 bone) 30-35	68.00@72.00
Ribs (7 bone) kosher	68.00@75.00
Arm chuck	55.00@55.00
Plate	53.00@54.00
Plates, kosher	53.00@54.00
Brisket	43.00@44.00
Briskets, kosher	44.00@46.00

#### FRESH PORK CUTS No. 1:

Loin, 8-10 lbs.	52.00 only
Loin, 10-12 lbs.	52.00 only
Spareribs, 8/down	47.00 only
Skinned hams, 10-12	58.00 only
Skinned hams, 12-14	58.00 only
Semi-trimmed picnic,	
4-8 lbs.	43.00 only
Boston butts, 4-8 lbs.	52.00 only

### Western Dressed Meats

#### FRESH BEEF CARCASSES:

Steer:	
Prime, 600-700 lbs.	\$59.50@60.50
Prime, 700-800 lbs.	59.25@60.50
Choice, 600-700 lbs.	56.00@58.50
Choice, 700-800 lbs.	55.50@58.50
Good, 500-600 lbs.	54.00@56.50
Good, 600-700 lbs.	54.00@56.50
Cow, All Weights:	
Commercial	40.50@52.00
Utility	48.50@50.50

#### FRESH VEAL (Skin On):

Choice, 80-110 lbs.	54.00@57.00
Choice, 110-150 lbs.	55.00@58.00
Good, 80-110 lbs.	54.00@57.00
Good, 110-150 lbs.	54.00@57.00

#### FRESH LAMB:

Choice, 35-45 lbs.	58.00@60.00
Choice, 45-55 lbs.	57.00@60.00

#### FRESH PORK CUTS:

Loin, No. 1 (blade-	
less included)	
8-10 lbs.	44.00@48.00
10-12 lbs.	44.00@48.00
Boston butts, 4-8 lbs.	40.00@45.00
Regular picnics, 4-8	
lbs.	36.00@38.00
Spareribs, 3 lbs. down	40.00@42.00

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs in Canada during the week ended April 7 were reported as follows:

STOCK YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Up to 1000 lb.		Good and Choice		Gr. B <sup>1</sup> Dressed		Gd. Handweights	
Toronto	\$32.66		\$36.00		\$33.60		\$42.00	
Montreal	33.50		30.45		33.11			
Winnipeg	31.50		37.00		31.35		35.50	
Calgary	32.50		37.37		32.10		35.50	
Edmonton	32.50		38.50		32.35		34.50	
Lethbridge	31.75		36.75		32.35		35.00	
Pr. Albert	32.00		36.80		30.85		34.50	
Moose Jaw	31.40				30.85			
Saskatoon	31.00		37.00		30.70		32.00	
Regina	30.55		35.00		31.10			
Vancouver					33.97			

\*Dominion government premiums not included.

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## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

#### F. O. B. CHICAGO OR

#### CHICAGO BASIS

THURSDAY, APRIL 19, 1951

#### REGULAR HAMS

	Fresh or F.F.A.	S. P.
8-10	44n	44n
10-12	43½n	43½n
12-14	43½n	43½n
14-16	43½n	43½n

#### BOILING HAMS

	Fresh or F.F.A.	S. P.
16-18	43n	43n
18-20	43n	43n
20-22	43n	43n

#### SKINNED HAMS

	Fresh or F.F.A.	S. P.
10-12	40½	40½n
12-14	45½ @ 46	45½ @ 46n
14-16	45½ @ 46	45½ @ 46n
16-18	45½	45½n
18-20	45½	45½n
20-22	45½	45½n
22-24	45½	45½n
24-26	45½	45½n
26-30	45 @ 45½	45 @ 45½n
25/up, No. 2's		
Inc.	45 @ 45½	

#### OTHER D. S. MEATS

	Fresh or Frozen	Cured
Reg. plates...	17n	17n
Clear plates...	14n	14n
Square jowls...	13½	13½n
Joint butts...	13½	13½n
S.P. jowls	14½ @ 15	

## LARD FUTURES PRICES

MONDAY, APRIL 16, 1951

	Open	High	Low	Close
May	18.15	18.27½	18.15	18.20a
July	17.87½	18.00	17.87½	18.00b
Sept.	17.70	17.82½	17.67½	17.80
Oct.	16.90	17.15	16.90	17.07½
Nov.				16.67½a
Dec.	16.80	16.82½	16.80	16.82½a

Sales: 3,000,000 lbs.

Open interest at close Fri., April 13th: May 242, July 306, Sept. 413, Oct. 222, Nov. 24 and Dec. 32; at close Sat., Apr. 14th: May 242, July 306, Sept. 406, Oct. 226, Nov. 25 and Dec. 34 lots.

TUESDAY, APRIL 17, 1951

	May	July	Sept.	Oct.	Nov.	Dec.
17.95	17.95	17.90	17.90			
17.90	17.90	17.77½	17.80a			
17.87½	17.87½	17.67½	17.67½a			
17.10	17.10	16.95	16.95a			
			16.57½a			
			16.75a			

Sales: 2,840,000 lbs.

Open interest at close Mon., April 16th: May 241, July 306, Sept. 392, Oct. 222, Nov. 25 and Dec. 36 lots.

WEDNESDAY, APRIL 18, 1951

	May	July	Sept.	Oct.	Nov.	Dec.
17.82½	17.85	17.82½	17.85			
17.05	17.70	17.65	17.70b			
17.55	17.57½	17.52½	17.52½a			
16.90	16.90	16.87½	16.90a			
16.52½			16.52½			
			16.65b			

Sales: 1,320,000 lbs.

Open interest at close Tues., Apr. 17th: May 242, July 303, Sept. 394, Oct. 225, Nov. 25 and Dec. 35 lots.

THURSDAY, APRIL 19, 1951

	May	July	Sept.	Oct.	Nov.	Dec.
17.75	18.05	17.75	17.87½a			
17.80	17.90	17.55	17.70a			
17.50	17.55	17.42½	17.45b			
16.90	16.90	16.70	16.70b			
16.30	16.40	16.27½	16.32½			
16.60	16.60	16.40	16.45			

Sales: 4,280,000 lbs.

Open interest at close, Wed., Apr. 18th: May 242, July 307, Sept. 397, Oct. 225, Nov. 28 and Dec. 35 lots.

FRIDAY, APRIL 20, 1951

	May	July	Sept.	Oct.	Nov.	Dec.
17.90	17.92½	17.85	17.85			
17.70	17.80	17.70	17.70a			
17.45	17.47½	17.45	17.45b			
16.72½	16.75	16.70	16.72½a			
16.40	16.40	16.37½	16.40			
16.52			16.52½			

Sales: About 2,500,000 lbs.

Open interest at close, Thurs., Apr. 19th: May 237, July 300, Sept. 403, Oct. 212, Nov. 29 and Dec. 36 lots.

a-asked, b-bid.

#### PICNICS

	Fresh or F.F.A.	S. P.
4-6	34	34n
4-8 range	32½n	
6-8	31½ @ 32	31½ @ 32n
8-10	31½ @ 32	31½ @ 32n
10-12	32	32n
12-14	32	32n
8/up, No. 2's		
Inc.	31½ @ 32	

#### BELLIES

	Fresh or Frozen	Cured
6-8	34	35½n
8-10	33 @ 33½	34½ @ 35n
10-12	31 @ 31½	32½ @ 33n
12-14	30 @ 30½	31½ @ 32
14-16	29½ @ 27	28 @ 28½n
16-18	24 @ 24½	25½ @ 25½n
18-20	23 @ 23½	24½ @ 25n

#### GR. AMN. BELLIES

	18-20	20-25	25-30	30-35	35-40	40-50
21	21½	21½	21½	21½	21½	21½
20½	20½	20½	20½	20½	20½	20½
17½	17½	17½	17½	17½	17½	17½
16½	16½	16½	16½	16½	16½	16½

#### FAT BACKS

	Green or Frozen	Cured
6-8	13½ @ 13½n	13½n
8-10	14n	13½
10-12	14	13½
12-14	14 @ 14½n	14
14-16	15n	14½ @ 15
16-18	15n	14½ @ 15
18-20	15n	14½ @ 15
20-25	15n	14½ @ 15

n-nominal.

## STOCKER AND FEEDER CATTLE SHIPMENTS

Stocker and feeder livestock received in eight Corn Belt states during March:

#### CATTLE AND CALVES

	March	1951	1950
Public stockyards...	91,072	99,654	
Direct	39,975	41,487	
Total	131,047	141,141	

#### SHEEP AND LAMBS

	March	1951	1950
Public stockyards...	50,340	58,759	
Direct	43,067	41,874	
Total	93,407	100,633	

Data in this report were obtained from offices of state veterinarians. Under "Public stockyards" are included stockers and feeders which were bought at stockyard markets. Under "Direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards en route.

## PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b.	Refined lard, 50-lb cartons, f.o.b. Chicago	Kettle rend., tierces, f.o.b. Chicago	Leaf, kettle rend., tierces, f.o.b. Chicago	Lard flakes, f.o.b. Chicago	Standard Shortening "N. & S."	Hydrogenated Shortening "N. & S."
	\$20.50	20.50	21.50	21.50	25.00	30.00	31.75

\*Delivered.

## WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw Leaf
Apr. 14	18.00b	16.37½b	15.87½n
Apr. 16	18.10b	16.37½b	15.87½n
Apr. 17	17.90n	16.37½b	15.87½n
Apr. 18	17.90n	16.37½n	15.87½n
Apr. 19	17.87½n	16.37½a	15.87½n
Apr. 20	17.85n	16.25a	15.75n

a-asked, b-bid, n-nominal.

# MARKET PRICES NEW YORK

## WHOLESALE FRESH MEATS CARCASS BEEF (L.c.l. prices)

	Apr. 18, 1951	
	Per lb.	City
Prime, 800 lbs./down.....	59	@62
Choice, 500 lbs./down.....	56	@59
Good.....	52 1/2	@57
Cow, utility and commercial.....	46	@49n

## BEEF CUTS (L.c.l. prices)

Prime:		
Hindquarters, 600/800		
lbs.....	64	@68
Rounds, N.Y. flank off.....		
Hips, full.....	68	@72
Top sirloins.....	68	@72
Short loins, untrimmed.....	60	@65
Ribs, 30/40 lbs.....	78	@82
Chucks, non-kosher.....	53	@55
Briskets.....	48	@52
Flanks.....	28	@30

Choice:		
Hindquarters, 600/800		
lbs.....	62	@64
Rounds, N.Y. flank off.....		
Hips, full.....	68	@72
Top sirloins.....	66	@70
Short loins, untrimmed.....	76	@82
Chucks, non-kosher.....	53	@55
Ribs, 30/40 lbs.....	71	@76
Briskets.....	48	@52
Flanks.....	28	@30

## FRESH PORK CUTS (L.c.l. prices)

	Western	
Hams, skinned, 14/down.....	52	@54
Picnics, 4/8 lbs.....		34 1/2n
Bellies, sq. cut, seedless.....		
8/12 lbs.....	33	@35 1/2
Pork loins, 12/down.....	44	@47
Boston butts, 4/8 lbs.....	42	@45
Spareribs, 3/down.....	40	@43
Pork trim., regular.....	24	@25
Pork trim., spec. 85%.....	48 1/2	@49

	City	
Hams, regular, 14/down.....	49	@53
Hams, skinned, 14/down.....	50	@56
Skinned shoulders, 12/down.....	40	
Picnics, 4/8 lbs.....	28	@42
Pork loins, 12/down.....	46	@49
Boston butts, 4/8 lbs.....	43	@48
Spareribs, 3/down.....	42	@45
Pork trim., regular.....	25	@30

## FANCY MEATS (L.c.l. prices)

Veal breads, under 6 oz.....	80
6 to 12 oz.....	1.00
12 oz. up.....	1.25
Beef kidneys.....	28
Beef livers, selected.....	1.00
Beef livers, selected, kosher.....	1.25
Oxtails, over 1/2 lb.....	88

## WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, APRIL 17, 1951

All quotations in dollars per cwt.

### BEEF:

STEER:		
Prime:		
350-500 lbs.....	None	
500-600 lbs.....	None	
600-700 lbs.....	59.00-62.00	
700-800 lbs.....	59.00-62.00	
Choice:		
350-500 lbs.....	None	
500-600 lbs.....	56.00-59.00	
600-700 lbs.....	56.00-59.00	
700-800 lbs.....	56.00-59.00	
Good:		
350-500 lbs.....	None	
500-600 lbs.....	52.50-57.00	
600-700 lbs.....	52.50-57.00	
Commercial:		
350-600 lbs.....	None	
600-700 lbs.....	None	

### COW:

Commercial, all wts.....	46.00-49.00
Utility, all wts.....	46.00-49.00

### VEAL—SKIN OFF:

Prime:		
80-110 lbs.....	57.00-60.00	
110-150 lbs.....	57.00-60.00	
Choice:		
50-80 lbs.....	52.00-55.00	
80-110 lbs.....	53.00-57.00	
110-150 lbs.....	54.00-57.00	

## LAMBS

(L.c.l. prices)

	City	
Choice lambs.....	60	@67 1/2
Good lambs.....	60	@67 1/2
Legs, gd. and ch.....	68	@70
Hindsaddles, gd. and ch.....	68	@71
Loins, gd. and ch.....	70	@75
Western:		
Choice, 35 to 55 lbs.....	56	@60
Good, 35 to 55 lbs.....	56	@60
Commercial, all weights.....		

## DRESSED HOGS

(L.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in		
100 to 126 lbs.....	33	@34
127 to 153 lbs.....	33	@34
154 to 171 lbs.....	33	@34
172 to 188 lbs.....	33	@34

## VEAL—SKIN OFF

(L.c.l. prices)

	Western	
Prime carcass.....	57	@60
Choice carcass.....	52	@57
Good carcass.....	50	@55
Commercial carcass.....	49	@52

## BUTCHERS' FAT

(L.c.l. prices)

Shop fat.....	5 1/2
Breast fat.....	7 1/2
Edible suet.....	8
Inedible suet.....	8

## CALIFORNIA STATE INSPECTED SLAUGHTER

State-inspected slaughter of livestock in California during March was reported to THE NATIONAL PROVISIONER as follows:

	No.
Cattle.....	21,548
Calves.....	8,760
Hogs.....	20,050
Sheep.....	11,119

Meat and lard production for March:

	Lbs.
Sausage.....	3,433,084
Pork and beef.....	7,202,928
Lard and substitutes.....	294,325

Total.....10,930,337  
As of March 31, California had 110 meat inspectors. Plants under state inspection totaled 369 and plants under state approved municipal inspection totaled 93.

# 4

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SOYA PRODUCTS DIVISION

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# BY-PRODUCTS....FATS AND OILS

## TALLOWES AND GREASES

Thursday, April 19, 1951

Tallowes and greases continued to move in a completely orderly manner for all shipments up to 30 days. An improved tone in the demand for greases, particularly top grades, was apparent this week.

At no time since ceilings were established have any greases been discounted; however, some circles have been apprehensive that accumulations might shortly cause some under ceiling sales, particularly on lower grade product.

Large soapers have not been consistently active buyers of all grades of materials, and the interest has been provided in other directions to a great degree.

The following are ceiling prices, loose, f.o.b. tank cars and tank trucks at the producers plant, and were the going prices on Thursday:

**TALLOWES:** Edible tallow, 16½c; fancy, 15c; choice, 14½c; prime, 14c; special, 14½c; No. 1, 14c; No. 3, 13½c, and No. 2, 13c.

**GREASES:** Choice white grease, 14½c; A-white, 14c; B-white, 14c; yellow, 13½c; house, 13½c, and brown, 12½c.

## OLEOMARGARINE PRODUCTION

There were 56,525,000 lbs. of colored margarine produced in February, 1951, compared with 25,304,000 lbs. in the same month a year earlier, according to the National Association of Margarine Manufacturers. Uncolored margarine output totaled 22,968,000 lbs. in February, 1951, compared with 55,998,000 lbs. in February last year. Stocks of colored margarine held at producing plants at the beginning of February were 9,619,000 lbs., and end-of-the-month stocks were 10,203,000 lbs. Uncolored margarine stocks at the beginning of February totaled 4,291,000 lbs. and at the end of the month were 4,712,000 lbs.

## BY-PRODUCTS MARKETS

(Chicago, Thursday, April 19, 1951)

### Blood

	Unit	Ammonia
Unground, per unit of ammonia.....	*\$8.75@9.00	

### Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test .....	*\$9.25@9.50n
High test .....	*9.00
Liquid stick tank cars .....	8.75n

### Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged	\$120.00
50% meat and bone scraps, bulk...	111.00
55% meat scraps, bulk .....	120.00
60% digester tankage, bulk .....	120.00@125.00
60% digester tankage, bagged .....	125.00@129.00
60% blood meal, bagged .....	165.00
60% standard steamed bone meal, bagged .....	77.50

### Fertilizer Materials

High grade tankage, ground, per unit ammonia .....	\$7.50n
Hoof meal, per unit ammonia .....	7.50@7.75n

### Dry Rendered Tankage

	Per unit Protein
Cake .....	*\$1.85@1.95
Expeller .....	*1.85@1.95

### Gelatine and Glue Stocks

Calf trimmings (limed) .....	\$2.50
Hide trimmings (green, salted) .....	2.00@2.25
Cattle jaws, skulls and knuckles, per ton .....	65.00
Pig skin scraps and trimmings, per lb. ....	9½

### Animal Hair

Winter coil dried, per ton .....	\$110.00
Summer coil dried, per ton .....	*\$5.00@90.00
Cattle switches, per piece .....	7
Winter processed, gray, lb. ....	13½@14
Summer processed, gray, lb. ....	9@10

n—nominal.  
\*Quoted delivered basis.

## VEGETABLE OILS

Wednesday, April 18, 1951

Crude cottonseed oil, carlots f.o.b. mills	
Valley .....	23½*
Southeast .....	23½*
Texas .....	23½*
Corn oil in tanks, f.o.b. mills .....	24½*
Soybean oil, Decatur .....	24½*
Peanut oil, f.o.b. Southern Mills .....	24½b
Coconut oil, Pacific Coast .....	19a
Cottonseed foots .....	
Midwest and West Coast .....	5 @ 5½
East .....	5½ @ 5½

\*Ceiling price. a—asked. b—bid.

## OLEOMARGARINE

Wednesday, April 18, 1951

White domestic vegetable .....	35
White animal fat .....	35
Milk churned pastry .....	31@32
Water churned pastry .....	30@31

## VEGETABLE OILS

Wednesday, April 18, 1951

The crude vegetable oil markets were easier this week and several sales were made at prices below ceiling levels. Early in the period there was a little trading in July soybean oil and July-August shipment at the ceilings, but buyers were mostly interested in nearby oil which continued scarce. Crude corn oil showed some weakness and while peanut oil sellers tried to hold the 25c level, bidders were not interested at the price.

On Tuesday corn oil sold at 24c, or ½c under the ceiling, and peanut oil was offered at 24½c in the Southeast and quoted at 24½c in Texas after the release of 15 cars. Cottonseed oil was quiet and May and August soybean oil, coupled, moved at the ceiling.

At midweek, soybean oil for July-August-September fell ½c below the ceiling in limited trade; however, most sellers were holding for the maximum. A few tanks of straight July traded at 20½c. Crude corn oil was easy with several tanks moving at 24c. A few sales of peanut oil were made at 24½c; top bids in Texas were at 24½c.

**SOYBEAN OIL:** This market had a tinge of easiness but trade was thin. The ceiling of 20½c appeared to apply.

**CORN OIL:** The ceiling was too high for traders this week and the midweek quotation was 24c, or ½c below the previous week.

**PEANUT OIL:** Weakness was evident here with the quotation around 24½c for Southeast.

**COCONUT OIL:** The Pacific Coast

## EASTERN BY-PRODUCTS MARKET

New York, April 19, 1951

Dried blood was quoted Thursday at \$9@9.50 per unit of ammonia. Low test wet rendered tankage moved at \$8.75 per unit of ammonia, and high test tankage sold at \$9. Dry rendered tankage sold at \$1.70@1.75, protein unit.

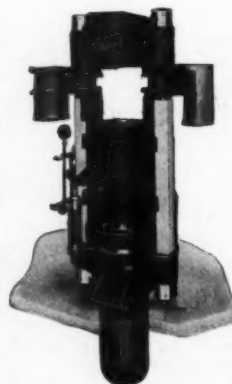
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quotation was reported at 19c asked.

**COTTONSEED OIL:** The market was quiet and nominal quotations were 23½¢ for Valley and Southeast and 23¼¢ for Texas oil. Cottonseed oil futures market quotations at New York were as follows:

**MONDAY, APRIL 16, 1951**

	Open	High	Low	Close	Pr. Close
May	*26.40	26.40	26.40	*26.40	*26.40
July	26.40	26.40	26.40	*26.40	*26.40
Sept.	24.24	24.80	24.10	24.64	24.55
Oct.	20.91	21.35	20.80	21.23	21.02
Dec.	19.75	20.12	19.70	20.08	19.85
Jan.	19.45	19.45	19.45	*19.89	*19.63
Mar.	*19.10	19.37	19.40	*19.53	19.17
May ('52)	*18.95	19.00	19.00	*19.30	*18.80

Sales: 228 lots.

**TUESDAY, APRIL 17, 1951**

	Open	High	Low	Close	Pr. Close
May	*26.40	26.40	26.40	*26.40	*26.40
July	*26.40	26.40	26.40	*26.40	*26.40
Sept.	24.70	24.70	24.28	24.34	24.64
Oct.	21.38	21.38	21.08	21.08	21.23
Dec.	*20.12	20.22	19.95	19.95	20.08
Jan.	19.80	19.80	19.80	*19.80	*19.89
Mar.	*19.55	19.80	19.52	*19.53	*19.53
May ('52)	*19.50	19.50	19.50	*19.00	*19.80

Sales: 184 lots.

**WEDNESDAY, APRIL 18, 1951**

	Open	High	Low	Close	Pr. Close
May	*26.40	26.40	26.40	*26.40	*26.40
July	*26.40	26.40	26.40	*26.40	*26.40
Sept.	24.43	24.43	24.03	24.10	24.34
Oct.	*21.13	21.15	20.92	21.12	21.08
Dec.	*19.50	20.05	19.78	20.02	19.95
Jan.	19.65	19.65	19.65	*19.82	*19.80
Mar.	*19.36	19.36	19.36	*19.46	*19.33
May ('52)	*19.00	19.00	19.00	*19.20	*19.00

Sales: 534 lots.

**THURSDAY, APRIL 19, 1951**

	Open	High	Low	Close	Pr. Close
May	26.40	26.40	26.40	*26.40	*26.40
July	26.40	26.40	26.30	*26.30	*26.40
Sept.	*24.01	24.10	23.80	23.81	24.10
Oct.	*21.00	21.15	20.87	20.87	21.12
Dec.	19.80	20.03	19.75	19.75	20.02
Jan.	*19.60	19.60	19.60	*19.55	*19.82
Mar.	*19.30	19.32	19.15	19.20	*19.46
May ('52)	*19.00	19.00	19.00	*18.90	*19.20

Sales: 453 lots.

\*Bld.

**VEGETABLE OILS PRODUCTION**

February, 1951, factory production of vegetable oils, in pounds (with corresponding January figures in parentheses): Cottonseed, crude, 103,897,000 (144,222,000); refined, 110,864,000 (126,329,000); peanut, crude, 17,690,000 (21,132,000), refined, 16,127,000 (17,342,000); corn, crude, 20,533,000 (22,871,000), refined, 20,441,000 (21,100,000); soybean, crude, 215,973,000 (240,745,000); refined, 171,360,000 (201,298,000); coconut, crude, 37,531,000 (42,166,000), refined, 25,683,000 (32,099,000).

Factory consumption was: Cottonseed, crude, 121,061,000 (138,139,000), refined, 92,265,000 (99,877,000); peanut, crude, 16,839,000 (18,123,000), refined, 8,296,000 (9,784,000); corn, crude, 22,022,000 (22,725,000), refined, 20,264,000 (20,265,000); soybean, crude, 183,691,000 (214,987,000), refined, 162,202,000 (184,543,000); coconut, crude, 49,398,000 (55,812,000), refined, 24,438,000 (28,118,000).

February 28, 1951, factory and warehouse stocks, compared with January 31, were as follows: Cottonseed, crude, 87,973,000 (105,049,000), refined, 204,544,000 (180,709,000); peanut, crude, 12,308,000 (10,812,000), refined, 17,591,000 (12,731,000); corn, crude, 14,073,000 (14,740,000), refined, 4,614,000 (5,302,000); soybean, crude, 131,235,000 (113,499,000), refined, 70,495,000 (65,175,000); coconut, crude, 93,482,000 (90,487,000), refined, 11,505,000.

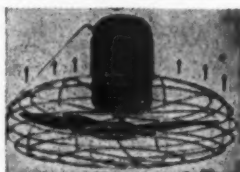
**FEBRUARY ANIMAL FATS**

February, 1951, production of animal fats has been reported, in pounds, as follows (with comparative January figures in parentheses): Lard\*, rendered, 172,000,000 (281,000,000), refined, 108,000,000 (150,000,000); tallow, edible, 8,900,000 (9,227,000), edible refined, 1,357,000 (1,813,000); tallow, inedible, 106,643,000 (120,939,000), inedible refined, 28,926,000 (35,581,000); grease other than wool, 50,256,000 (59,667,000); wool grease, 863,000 (1,163,000); neatsfoot oil, 204,000 (209,000).

Factory consumption on the same basis was: Lard†, rendered, 20,739,000 (26,670,000), refined, 10,003,000 (11,530,000); tallow, edible, 3,912,000 (3,777,000), edible refined, 1,217,000 (1,429,000); tallow, inedible, 120,630,000 (120,452,000), inedible refined, 29,262,000 (29,766,000); grease other than wool, 58,455,000 (67,535,000).

Warehouse stocks at the close of February, compared with January stocks, were: Lard, rendered, 110,323,000 (110,528,000), refined, 48,290,000 (52,499,000); tallow, edible, 5,196,000 (4,996,000), edible refined, 598,000 (929,000); tallow, inedible, 8,604,000 (11,392,000), inedible refined, 8,604,000 (11,392,000); grease other than wool, 87,896,000 (97,882,000); wool grease‡, 765,000 (1,257,000).

\*Data on refined lard production represent federally inspected lard. †Excludes quantities used in refining. Includes 1,509,000 lbs. denatured or shipped in inedible tanks in February 1951 and 8,073,000 lbs. in January 1951. ‡Held by wool scourers.



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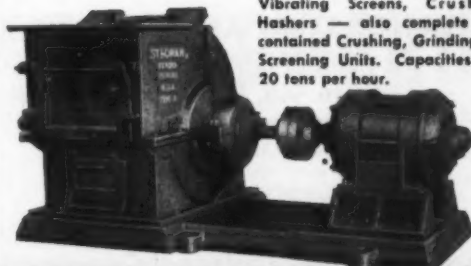
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# HIDES AND SKINS

Hide and skin markets await May allocations—Action limited this week to shipping orders—Sheepskins 1-in. and over exempted from price controls.

## CHICAGO

**PACKER HIDES:** While awaiting the May allocation, which will probably be released about April 28, packers' activity in the market was limited to filling and shipping orders. As mentioned in this column last week, the April allocation moved nearly all available hides, but there were scattered and unconfirmed rumors that a few heavy hides may have been carried over.

The tanners were given an extra ten days to fill their allocation applications, because of the late date the applications were mailed from Washington.

**CALFSKINS AND KIPSKINS:** As was the case in the hide market, this market was awaiting new allocations. Production and kill were reported below that of a year ago.

**SMALL PACKER-WEST COAST:** There is still some talk of a carry-over in heavy hides and rumors that some sold below ceilings. It was generally indicated that these stories were exaggerated. There might be scattered

inventories of heavy hides, and some may have moved at prices below the ceilings; however, inventories of these are not large and below-ceiling sales were not numerous.

**SHEEPSKINS:** It was announced in Washington on Wednesday that all sheepskins and pelts 1-in. and longer would not fall under any price ceilings. The order decontrolling these pelts has the effect of placing them on the open market, without price controls. The order becomes effective April 23.

In view of the recent weakness in wool, it is not thought that this order will have any immediate strong effect on the price structure for clips, "genuines" and pelts, but over the long pull this could easily result in a considerable advance in prices. This is particularly true in view of the light receipts to date this spring. Estimates vary, but it is generally agreed that receipts are at least 50 per cent below 1950.

One of the immediate results of this order will be the resumption of the "Interior" trading. However, it was learned that most of the packers have had their "Interior" pelts pulled on contract basis, and that not many of these were available.

In trading this week, No. 1 shear-

lings sold at \$6, sellers ceiling. No. 2 shearlings sold \$3.50 sellers ceiling. On the coast "genuines" were reported as moving at \$8 each, which price would be a shade lower than the \$8.50@9 per cwt. reported last week. There was also some trading in clips at \$7.50 each, sellers ceiling.

## CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Apr. 19, 1951	Previous Week	Cor. week 1950
Nat. str. ....	33 @36½*	23 @36½*	18 @23
Hvy. Texas			
str. ....	30*	30*	16½@17
Hvy. butt.			
brand'd str.	30*	30*	16½@17
Hvy. Col. str.	29½*		20½* 16 @16½
Ex. light Tex.			
str. ....	37*	37*	24*
Brand'd cows	33*	33*	20½@21
Hv. nat.			
cows ....	34*	34*	20½@22
Lt. nat. cows	36 @37*	36 @37*	22½@24
Nat. bulls	24*	24*	16 @16½
Brand'd bulls	23*	23*	15 @15½
Calfskins, Nor.			
15/under	80*	80*	61½@64½
Kips, Nor.			
nat. 15/25	60*	60*	47
Kips, Nor.			
branded	57½*	57½*	45

### SMALL PACKER HIDES

STEERS AND COWS:			
70 lbs. and over...	28½*	28½*	.....
35-70 lbs. ....	37½*	37½*	.....
Bulls 58/over ....	23*	23*	.....
Subtract ¼¢ from base prices for every 1 lb. increase in weight over 35 lbs. All prices f.o.b. point of shipment, flat for No. 1's and No. 2's.			

### SMALL PACKER SKINS

Calfskins under 15 lbs.	72*	72*	.....
Kips, 15/30	51*	51*	.....
Slunks, regular	3.25*	3.25*	.....
Slunks, hairless	.90*	.90*	.....

### SHEEPSKINS, ETC.

Pkr. shearlings, No. 1	6.00n	6.00n	2.85 @ 3.00
Dry Pelts .52	@55n	52@55n	30
Horsehides, untrmd.	15.00@16.00n	15.00@16.00n	11.00@11.50

n—nominal. \*Ceiling price under Regulation 2, Revision 1.

## N. Y. HIDE FUTURES

### MONDAY, APRIL 16, 1951

	Open	High	Low	Close
Apr. ....	29.50b	.....	.....	29.50b
June ....	30.00b	.....	.....	30.00b
July ....	28.50b	.....	.....	28.50b
Oct. ....	.....	.....	.....	28.50b
Jan. ....	.....	.....	.....	28.50b

Sales: None.

### TUESDAY, APRIL 17, 1951

Apr. ....	29.50b	.....	.....	29.50b
June ....	30.00b	.....	.....	30.00b
July ....	28.50b	29.50	29.50	28.50b
Oct. ....	28.50b	.....	.....	28.50b
Jan. ....	.....	.....	.....	.....

Sales: 4 lots.

### WEDNESDAY, APRIL 18, 1951

Apr. ....	29.50b	.....	.....	29.50b
June ....	30.00b	.....	.....	30.00b
July ....	28.50b	.....	.....	28.50b
Oct. ....	28.50b	.....	.....	28.50b
Jan. ....	.....	.....	.....	.....

Sales: None.

### THURSDAY, APRIL 19, 1951

Apr. ....	29.50b	.....	.....	29.50b
June ....	30.00b	.....	.....	30.00b
July ....	28.50b	.....	.....	28.50b
Oct. ....	28.50b	.....	.....	28.50b
Jan. ....	.....	.....	.....	.....

Sales: None.

### FRIDAY, APRIL 20, 1951

Apr. ....	29.50b	.....	.....	29.50b
June ....	30.00b	.....	.....	30.00b
July ....	28.50b	.....	.....	28.50b
Oct. ....	28.50b	.....	.....	28.50b
Jan. ....	.....	.....	.....	.....

Sales: None.

b—bid. n—nominal.

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# LIVESTOCK MARKETS

## Weekly Review

### March Hog Kill Is Second Highest for Month in 20 Years

Despite the fact that hog slaughter during March was the second largest for the month in the last twenty years, the total livestock slaughter in the month was below that of last year. The record March hog kill of over 7,000,000 head was established in 1944. Sheep and lamb slaughter in March set a new low. It was the smallest March total since 1919.

Slaughter of 964,616 cattle was the smallest for March, with one exception, since 1943. This total was 9 per cent above the previous month, 11 per cent below a year ago and 9 per cent below the 1946-50 average. The 3,012,006 cattle slaughtered during the first three months of 1951 fell 4 per cent below 1950 and 8 per cent below the five-year average.

Calf slaughter totaling 447,353 head during the month rose 19 per cent above February, but dropped 24 per cent below a year ago and 23 per cent under the five-year average. The cumulative slaughter of calves through the first three months of 1951 amounted to 1,255,035 head, which was 16 per cent less than in the same period a year ago and 20 per cent below the average.

A March kill of 5,116,758 hogs rose 23 per cent above February, 2 per cent above 1950 and 28 per cent under the five-year average. January-through-March slaughter of 15,860,078 hogs was 5 per cent above March of last year and 17 per cent above the average for the same period.

Slaughter of 738,052 sheep and lambs during the month dropped slightly below February, 21 per cent below March, 1950 and 41 per cent under the 1946-50 average. Slaughter of 2,535,732 sheep and lambs during the three months this year fell 12 per cent under

1950 and 35 per cent under the average. Inspected slaughter by stations was

reported as shown in the following table:

FEDERALLY INSPECTED SLAUGHTER			
CATTLE			
	1951	1950	
January	1,159,942	1,102,515	
February	887,448	938,975	
March	964,616	1,081,525	
April		959,089	
May		1,075,370	
June		1,065,815	
July		1,070,101	
August		1,183,844	
September		1,195,803	
October		1,169,451	
November		1,150,857	
December		1,109,691	
CALVES			
	1951	1950	
January	433,247	465,046	
February	374,435	443,225	
March	447,353	585,673	
April		493,936	
May		496,445	
June		484,708	
July		442,721	
August		484,247	
September		488,119	
October		515,106	
November		504,875	
December		445,262	
HOGS			
	1951	1950	
January	6,584,153	5,844,251	
February	4,159,167	4,191,117	
March	5,116,758	5,019,620	
April		4,316,281	
May		4,338,414	
June		4,154,180	
July		3,314,480	
August		3,625,541	
September		4,137,316	
October		5,101,844	
November		6,144,076	
December		6,777,201	
SHEEP AND LAMBS			
	1951	1950	
January	1,057,817	1,077,418	
February	739,863	865,062	
March	738,052	938,530	
April		832,540	
May		941,304	
June		1,018,648	
July		959,738	
August		1,076,458	
September		1,062,668	
October		1,090,588	
November		969,295	
December		918,674	
— YEAR TO DATE —			
	1951	1950	
Cattle	3,012,006	3,123,015	
Calves	1,255,035	1,493,384	
Hogs	15,860,078	15,054,988	
Sheep	2,535,732	2,879,040	

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jer. City	33,271	32,976	196,021	158,400
Baltimore, Phila.	20,631	4,643	130,321	972
NORTH CENTRAL				
Cinti., Cleve., Indpls.	37,973	13,003	304,181	14,219
Chicago Area	89,135	22,303	365,247	25,676
St. Paul-Wis. Group <sup>1</sup>	85,750	110,125	440,433	25,886
St. Louis area <sup>2</sup>	40,580	21,037	400,733	15,454
Sioux City	38,391	107	122,863	13,686
Omaha	87,638	1,288	244,362	59,412
Kansas City	52,774	6,000	139,164	24,839
Iowa and So. Minn. <sup>3</sup>	62,131	12,064	776,039	85,035
SOUTHEAST <sup>4</sup>				
S. CENT. WEST <sup>5</sup>	10,408	3,867	123,954	.....
ROCKY MOUNTAIN <sup>6</sup>	61,621	8,119	292,978	59,464
PACIFIC <sup>7</sup>	39,985	1,241	64,675	33,934
Total 32 centers	76,878	10,245	140,187	100,002
All other stations	737,196	253,624	3,761,158	625,992
Grand total—March	227,420	193,729	1,355,600	112,060
Grand total—Feb.	964,616	447,353	5,116,758	738,052
Av. Mar. 5-yr. (1946-1950)	887,448	374,435	4,159,167	739,863
Total Jan.-Mar.	3,012,006	1,255,035	15,860,078	2,535,732
(1946-1950)	3,264,618	1,568,749	13,552,264	3,000,636

Other animals slaughtered during March, 1951: Horses, 23,057; goats, 3,778; March, 1950: Horses, 29,679; goats 460.  
<sup>1</sup>Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc.  
<sup>2</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo.  
<sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn.  
<sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga.  
<sup>5</sup>Includes S. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas.  
<sup>6</sup>Includes Denver, Colorado, Ogden and Salt Lake City, Utah.  
<sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

### LIVESTOCK CAR LOADINGS

A total of 7,717 cars were loaded with livestock during the week ended April 7, 1951. This was a decrease of 35 cars from the same week in 1950 and a decrease of 851 from the corresponding week in 1949.

For bargains in equipment, see the Classified section.

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## Corn Belt Feeding 110,000 More Cattle Than Year Earlier

There was a 4 per cent increase, equivalent to about 110,000 head, in the number of cattle on feed for market in the Corn Belt on April 1 compared with a year earlier. This increase compares with an increase of 5 per cent on January 1, 1951 over the preceding January, according to the report of the Bureau of Agricultural Economics. During the period January-March the number of replacement cattle shipped into the 11 Corn Belt states showed an increase of 12 per cent over last year.

Cattle feeders who reported the month in which they expect to market fed cattle indicate that 44 per cent will be marketed before July 1 this year, a slight increase over the 42 per cent reported in April last year. This year's reported percentage compares with 49 per cent in 1949 and the 1941-1950 average of 50 per cent. About 65 per cent of the total cattle on feed April 1 were reported to have been on feed over three months, compared with 67 per cent last April and 71 per cent two years ago.

In California, the number of cattle on feed on April 1 was estimated to be 80 per cent larger than a year earlier. The normal movement of native stock to California feed lots, which usually starts about April 1, may be accentuated by poor range feed conditions. Imports of stocker and feeder cattle into California during January and February were about 45 per cent greater than for the same months in 1950.

The number of cattle on feed on April 1 in Idaho was 13 per cent larger than the number on April 1, 1950. Idaho feeders report they intend to market about 71 per cent of the number before July 1, compared with 79 per cent a year earlier. Reports from Colorado indicate there were more cattle on feed on April 1 than a year earlier. The movement of replacement cattle into the Colorado feeding areas since January 1 has been larger than a year ago.

Marketings of fed cattle since January 1 have been the same as in the corresponding period of 1950.

The proportion of steers on feed this year in the 11 Corn Belt states was 67 per cent, the same as last year. Heifers comprised 12 per cent of the total, compared with 11 per cent a year ago, while calves were 20 per cent of this year's total, compared with 21 per cent on April 1, 1950.

For eight corn belt states reporting on corn stocks, the supply on feeders' farms on April 1 was smaller than last year. In general, weather during the latter part of February and all of March was favorable for feeding operations. Precipitation over much of the Corn Belt was about normal during February and March, preventing feed lots from drying out.

For the eight Corn Belt states for which complete records are available for both market and direct inshipments, the number of inshipments during January-March was 12 per cent higher than last year. Nebraska inshipments were up 34 per cent; Illinois, 20 per cent; Iowa, 7 per cent, and Wisconsin, 8 per cent. Decreases were as follows: Ohio, down 31 per cent; Indiana, 26 per cent; Minnesota, 21 per cent, and Michigan, 6 per cent.

January-March average cost of feeder and stocker cattle shipped from the five markets for which records are available was \$32.74 per hundred pounds, compared with \$23.48 last year.

The following table shows, by states, the estimated percentage of cattle on feed April 1 this year compared with April 1, 1950.<sup>1</sup>

Ohio .....	105	Minnesota .....	100
Indiana .....	93	Iowa .....	105
Illinois .....	98	Missouri .....	110
Michigan .....	106	South Dakota .....	112
Wisconsin .....	105	Nebraska .....	101
Eastern Corn Belt 99		Kansas .....	110
		Western Corn Belt 108	

<sup>1</sup>Percentages apply only to cattle on grain feed and do not include cattle which are range-fed or grass-fed. Data are based directly on reports from cattle feeders.

### BUFFALO LIVESTOCK

Receipts and disposition of livestock at Buffalo, N. Y., in March, 1951:

	Cattle	Calves	Hogs	Sheep
Receipts .....	13,955	10,564	7,604	20,690
Shipments .....	8,721	5,260	3,402	16,424
Local slaughter ...	6,234	5,304	4,202	3,266

## Increased Livestock Numbers May Cause Tight Feed Supply

Adequate feed supplies are expected for the larger number of meat animals on farms this January 1 than last year, but the increased feed requirements may result in a tight feed situation in 1952.

This outlook was based on the March report of prospective plantings, and has prompted the U. S. Department of Agriculture to set 1951 feed grain production grades at a high level and to urge farmers to conserve feed. Because of the larger number of breeding stock on farms this year, large calf, pig and lamb crops seem assured, barring unfavorable weather, it was pointed out in the report of the livestock and meat situation by the USDA.

The moderate increase in beef production in 1951 will be concentrated in the second half of the year when supplies of both feed and grass cattle are expected to be larger than a year earlier. Prospects for lamb and mutton in 1951 are closely associated with the proportion of sheep and lambs that will be withheld from slaughter for breeding stock. The indications now are that this proportion will be relatively large.

The 1951 fall pig crop may be slightly larger than in 1950, based on the expectation of a favorable hog-corn ratio in the next few months and the prospective increase in corn acreage in the Corn Belt. The gain for 1951 will likely be smaller than last year but should result in a larger supply of pork in the spring and summer of 1952.

The early spring lamb crop was about 2 per cent larger this year than last, reflecting the increase in the proportion of ewes lambing before March and the larger number of breeding ewes in the southeastern sheep states and Texas. In the Pacific Coast states and Arizona favorable weather has resulted in a relatively high number of lambs saved per 100 ewes.

Marketings of fall-crop hogs increased seasonally during March and will provide the bulk of slaughter supplies in the next few months.

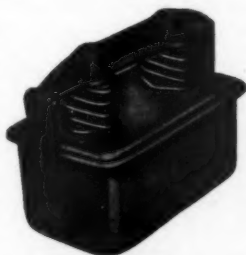
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# LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, April 16, were reported by the Production and Marketing Administration as follows:

HOGS: (Quotations based on hard hogs)

St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

## BARROWS & GILTS:

Good and Choice:					
120-140 lbs.	16.75-19.00	15.00-19.00	18.50-20.25	18.75-19.75	
140-160 lbs.	18.75-20.50	18.50-20.25	19.50-20.25	19.50-20.75	
160-180 lbs.	20.25-21.35	20.00-21.00	19.75-20.75	19.50-20.75	
180-200 lbs.	21.10-21.35	20.75-21.25	20.75-21.00	20.75-21.00	
200-220 lbs.	21.10-21.35	21.15-21.35	20.75-21.00	20.75-21.00	
220-240 lbs.	21.10-21.35	21.15-21.35	20.75-21.00	20.75-21.00	
240-270 lbs.	20.85-21.25	21.10-21.25	20.25-20.85	20.25-20.75	
270-300 lbs.	20.60-21.00	20.50-21.25	19.75-20.50	19.75-20.50	
300-330 lbs.	19.75-20.75	19.75-20.75	19.50-20.00	19.00-20.00	
330-360 lbs.	19.60-20.00	19.50-20.00	19.00-19.75	19.00-20.00	

Medium:					
160-220 lbs.	19.25-21.10	19.50-21.00	19.50-20.75	18.25-20.75	

## SOWS:

Good and Choice:					
270-300 lbs.	19.75-20.00	19.50-19.75	18.25-18.75	18.50-19.25	
300-330 lbs.	19.75-20.00	19.50-19.75	18.25-18.75	18.50-19.25	
330-360 lbs.	19.50-20.00	19.25-19.75	18.00-18.50	18.50-19.25	
360-400 lbs.	18.50-19.75	19.00-19.50	18.00-18.50	18.50-19.25	

Good:					
400-450 lbs.	18.00-19.25	18.50-19.00	17.75-18.25	17.50-18.75	
450-550 lbs.	17.75-18.75	17.75-18.50	17.50-18.00	17.50-18.75	

Medium:					
250-350 lbs.	17.00-19.25	17.00-19.00	17.25-18.25	18.50-19.00	

## PIGS (Slaughter):

Medium and good:					
90-120 lbs.	13.25-17.00	14.00-16.00			

## SLAUGHTER CATTLE AND CALVES:

### STEERS:

Prime:					
700-900 lbs.	37.50-40.00	37.50-40.00	37.50-39.50	37.25-39.00	
900-1100 lbs.	38.25-40.00	38.25-42.00	38.00-40.00	37.50-39.75	
1100-1300 lbs.	38.50-40.00	39.00-42.25	38.25-40.50	38.00-40.50	
1300-1500 lbs.	38.50-40.00	39.50-42.25	38.50-40.50	38.50-40.50	

Choice:					
700-900 lbs.	35.00-37.50	34.75-38.25	34.50-37.75	34.25-37.25	
900-1100 lbs.	35.25-38.25	35.25-39.00	35.00-38.25	34.25-38.00	
1100-1300 lbs.	35.50-38.50	35.50-39.50	35.25-38.50	35.00-38.50	
1300-1500 lbs.	35.50-38.50	35.75-39.50	35.50-38.50	35.00-38.50	

Good:					
700-900 lbs.	33.00-35.00	32.75-35.25	32.50-34.75	31.75-34.25	
900-1100 lbs.	33.00-35.00	33.25-35.50	32.75-35.25	32.00-35.00	
1100-1300 lbs.	33.50-35.50	33.50-35.75	33.25-35.50	32.50-35.00	

Commercial:					
All wts.	31.00-33.00	31.00-33.50	30.50-33.00	29.50-32.50	
Utility, all wts.	29.00-31.00	29.00-31.00	28.50-30.50	28.00-29.50	

### HEIFERS:

Prime:					
600-800 lbs.	36.50-38.50	36.75-38.25	36.75-38.50	36.25-37.50	
800-1000 lbs.	36.50-38.50	37.50-39.25	37.00-39.00	36.25-37.50	

Choice:					
600-800 lbs.	34.50-36.50	34.25-37.50	34.50-37.00	33.50-36.25	
800-1000 lbs.	34.50-36.50	35.00-37.50	34.75-37.00	33.50-36.25	

Good:					
500-700 lbs.	32.50-34.50	32.00-35.00	32.00-34.75	31.50-33.50	
700-900 lbs.	32.00-34.50	32.50-35.00	32.00-34.75	31.50-33.50	

Commercial:					
All wts.	29.00-32.50	29.50-32.50	29.50-32.00	29.00-31.50	
Utility, all wts.	27.00-29.00	27.00-32.50	27.50-29.50	27.50-29.00	

COWS (All Weights):					
Commercial	27.00-29.00	28.00-29.50	27.50-29.50	27.00-28.50	
Utility	26.00-27.00	24.25-28.25	25.00-27.50	23.50-27.00	
Can. & cut.	20.00-26.00	20.25-24.75	20.00-25.00	18.50-23.50	

BULLS (YRLS. EXCL.) All Weights:					
Good & choice	28.00-32.50				
Commercial	29.50-31.00	30.50-32.50	31.00-32.00	29.00-31.00	
Utility	26.50-29.50	28.00-30.50	29.00-31.00	27.50-29.00	
Cutter	23.00-26.50	25.50-28.00	25.00-29.00	24.50-27.00	

VEALERS (All Weights):					
Choice & prime	40.00-43.00	38.00-40.00	34.00-37.00	33.00-39.00	
Com'l & good	34.00-40.00	33.00-38.00	29.00-34.00	28.00-33.00	
Cull & utility					
75 lbs. up	21.00-34.00	24.00-33.00	20.00-29.00	24.00-28.00	

CALVES (500 Lbs. Down):					
Choice & prime	35.00-37.00	34.00-39.00	33.00-36.00	32.00-38.00	
Com'l & good	29.00-35.00	29.00-35.00	28.00-33.00	28.00-32.00	
Cull & utility	23.00-29.00	23.00-29.00	20.00-28.00	23.00-28.00	

## SLAUGHTER LAMBS AND SHEEP:

### LAMBS:

Good & choice*					
Med. & good*	34.50-38.25	34.50-39.00	34.00-37.00	37.00-38.50	
Common	29.00-34.50	29.00-34.00	31.00-34.00	36.00-37.00	

### EWES (Wooled):

Good & choice*					
Com. & med.	21.00-22.00	21.50-23.00	21.00-22.00	20.00-22.00	
	19.00-21.00	19.50-21.50	17.00-20.50	16.00-20.00	

\*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.  
\*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.  
†No quotations—shipments suspended because of the flood.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 14, 1951, as reported to The National Provisioner:

### CHICAGO

Armour, 6,033 hogs; Swift, 621 hogs; Wilson, 3,695 hogs; Agar, 9,297 hogs; Shippers, 3,012 hogs; Others, 21,145 hogs.

Total: 17,625 cattle; 1,540 calves; 44,406 hogs; 733 sheep.

### KANSAS CITY

Cattle	Calves	Hogs	Sheep
Armour	2,822	175	2,351
Cudahy	1,035	143	430
Swift	1,918	197	5,279
Wilson	736	...	...
Central	1,730	...	...
Others	2,048	2	6,368
Total	9,989	517	14,428

### OMAHA

Cattle	Calves	Hogs	Sheep
Armour	5,248	6,668	849
Cudahy	3,184	4,076	...
Swift	4,128	5,228	840
Wilson	1,969	3,944	...
Cornhusker	370	...	...
Eagle	20	...	...
Gr. Omaha	145	...	...
Hoffman	61	...	...
Rothschild	357	...	...
Roth	855	...	...
Klingan	1,276	...	...
Merchants	89	...	...
Midwest	65	...	...
Omaha	221	...	...
Union	285	...	...
Others	9,323	...	...
Total	18,323	20,239	1,680

### E. ST. LOUIS

Cattle	Calves	Hogs	Sheep
Armour	1,626	605	11,933
Swift	2,399	1,342	12,901
Hwyler	735	...	365
Hill	...	2,079	...
Krev	...	8,067	...
Laclede	...	2,112	...
Sleloff	...	2,163	...
Total	4,760	1,947	44,103

### ST. JOSEPH

Cattle	Calves	Hogs	Sheep
Swift	2,051	81	7,681
Armour	1,824	110	6,755
Others	3,943	462	5,285
Total	7,818	653	19,721

Does not include 141 cattle, 11,563 hogs and 1,855 sheep bought direct.

### SIOUX CITY

Cattle	Calves	Hogs	Sheep
Armour	3,434	1	5,663
Cudahy	2,752	7	5,621
Swift	2,391	3	5,848
Hill	169	...	32
Shippers	7,410	7	10,927
Total	16,108	18	26,131

### WICHITA

Cattle	Calves	Hogs	Sheep
Cudahy	939	196	4,619
Guggenheim	...	...	1,294
Dunn	...	...	...
Osterling	24	...	816
Dold	60	...	...
Sunflower	10	...	31
Pioneer	...	...	...
Excel	492	...	...
Others	2,069	...	697
Total	3,534	196	6,063

### OKLAHOMA CITY

Cattle	Calves	Hogs	Sheep
Armour	827	41	1,271
Wilson	696	44	1,343
Others	168	...	856
Total	1,691	85	3,570

Does not include 706 cattle, 29 calves, 8,921 hogs and 568 sheep bought direct.

### DENVER

Cattle	Calves	Hogs	Sheep
Armour	1,491	...	2,771
Swift	1,063	13	2,615
Cudahy	791	24	3,424
Wilson	1,059	...	...
Others	3,646	82	3,894
Total	8,080	119	12,704

## LOS ANGELES

Cattle	Calves	Hogs	Sheep
Armour	236	...	416
Cudahy	292	...	...
Swift	76	...	805
Wilson	116	...	...
Acme	233	3	...
Atlas	290	...	...
Clougherty	45	...	428
Coast	228	...	226
Hartman	271	...	...
Luer	36	...	801
Union	114	...	...
United	257	...	381
Others	2,968	517	...
Total	5,178	520	2,557

## CINCINNATI

Cattle	Calves	Hogs	Sheep
Gall's	...	...	103
Kahn's	...	...	...
Lohrey	...	...	1,089
Meyer	...	...	...
Schlichter	162	182	...
Northside	...	...	7
Others	2,166	858	19,553
Total	2,268	990	20,642

Does not include 791 cattle and 1,535 hogs bought direct.

## FORT WORTH

Cattle	Calves	Hogs	Sheep
Armour	581	396	1,917
Swift	514	113	1,309
Blue Bonnet	110	...	166
City	...	...	...
Rosenthal	222	...	...
Total	1,227	514	3,392

## ST. PAUL

Cattle	Calves	Hogs	Sheep
Armour	3,663	2,934	5,826
Bartusch	580	...	498
Cudahy	839	719	...
Rifkin	683	65	...
Superior	1,415	...	...
Swift	2,463	1,164	13,194
Others	3,028	2,489	7,858
Total	12,669	7,371	26,808

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending April 14:

### CATTLE

	Week Ended	Prev. Week	Cor.
Chicago	17,625	16,032	19,094
Kansas City	10,506	11,652	13,532
Omaha	18,150	17,988	20,064
E. St. Louis	6,707	4,505	4,402
St. Joseph	6,594	6,352	6,833
St. Louis	8,529	9,500	9,640
Wichita	2,273	2,483	3,121
New York & Jersey City	7,455	7,853	5,029
Okl. City	2,405	2,403	3,241
Cincinnati	2,832	2,537	4,113
Denver	7,901	7,163	8,146
St. Paul	6,643	12,794	16,555
Milwaukee	4,102	4,124	4,245
Total	104,682	104,886	120,015

### HOGS

Chicago	41,394	40,714	41,315
Kansas City	14,428	14,360	11,744
Omaha	31,061	37,967	36,390
E. St. Louis	44,108	47,031	39,400
St. Joseph	26,588	25,547	18,767
St. Louis	19,742	27,489	18,047
Wichita	9,116	8,810	8,621
New York & Jersey City	48,458	46,515	38,153
Okl. City	12,491	14,058	10,477
Cincinnati	20,174	18,708	17,180
Denver	11,054	10,141	12,177
St. Paul	18,050	28,754	37,791
Milwaukee	8,804	7,055	7,416
Total	306,363	327,149	292,467

### SHEEP

Chicago	753	637	7,207
Kansas City	4,255	3,770	13,582
Omaha	3,528	3,905	8,542
E. St. Louis	678	759	3,373
St. Joseph	4,975	9,951	8,708
St. Louis	1,602	2,210	2,238
Wichita	1,480	2,051	2,235
New York & Jersey City	37,712	31,913	24,919
Okl. City	1,530	1,837	2,393
Cincinnati	122	152	141
Denver	3,925	3,136	10,599
St. Paul	987	901	3,525
Milwaukee	154	290	590
Total	61,425	61,408	88,063

\*Cattle and calves.  
†Federally inspected slaughter, including directs.  
‡Stockyards sales for local slaughter.  
§Stockyards receipts for local slaughter, including directs.

## CANADIAN KILL

Inspected slaughter in Canada, week ended April 7:

### CATTLE

	Week Ended Same Wk. Apr. 7	Last Yr.
Western Canada	9,170	7,447
Eastern Canada	11,233	9,819
Total	20,403	17,267

### HOGS

Western Canada	31,419	24,712
Eastern Canada	56,413	59,947
Total	87,832	84,659

### SHEEP

Western Canada	2,458	920
Eastern Canada	1,926	821
Total	4,384	1,741

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market, for week ended April 13:

	Cattle	Calves	Hogs	Sheep
Salable	341	120	602	4
Total (incl. directs)	3,627	2,394	24,866	26,197
Previous week:				
Salable	495	453	475	93
Total (incl. directs)	3,071	2,888	22,268	16,002

\*Including hogs at 31st street.

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending April 12:

	Cattle	Calves	Hogs	Sheep
Los Angeles	4,925	875	2,550	575
N. Portland	1,325	175	1,000	315
S. Francisco	525	25	2,125	500

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Apr. 12	3,042	243	9,348	1,068
Apr. 13	1,223	128	7,124	1,135
Apr. 14	1,185	12	4,776	2
Apr. 15	14,770	354	12,170	3,465
Apr. 17	5,425	336	15,250	1,033
Apr. 18	8,700	300	11,000	1,400
Apr. 19	3,000	300	9,000	1,000

\*Week so far... 32,485 1,290 47,420 7,498  
Wk. ago... 27,923 1,417 51,169 6,789  
1939... 28,955 2,378 52,741 8,833  
1949... 32,829 3,405 45,694 4,863  
\*Including 350 cattle, 12,201 hogs and 3,180 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Apr. 12	1,728	25	748	1,326
Apr. 13	639	25	660	638
Apr. 14	65	2	154	420
Apr. 15	3,865	2	237	1,263
Apr. 17	2,547	32	838	870
Apr. 18	3,000	200	600	600
Apr. 19	1,700	700	1,200	1,200

Week so far... 11,112 34 1,995 3,963  
Wk. ago... 10,249 31 2,185 3,756  
1939... 10,371 18 5,062 3,362  
1949... 9,910 169 2,067 2,012

### APRIL RECEIPTS

	1951	1950
Cattle	88,949	84,377
Calves	4,533	6,518
Hogs	177,050	154,257
Sheep	22,583	38,555

### APRIL SHIPMENTS

	1951	1950
Cattle	32,046	29,804
Hogs	7,660	12,574
Sheep	12,735	17,946

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, Apr. 19:

	Week ended Apr. 19	Week ended Apr. 12
Packers' purch.	37,452	41,473
Shippers' purch.	4,066	3,533
Total	41,518	45,006

## LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles, April 19:

CATTLE:	
Steers, low ch.	\$36.00 only
Steers, commercial	32.00 only
Cows, utility and commercial	24.50@29.00
Cows, can. & cut.	21.00@24.00
Bulls, utility and commercial	28.00@32.00
CALVES:	
Vealers, commercial to choice	\$33.00@40.00
HOGS:	
Good & ch., 180-240	\$22.50@23.50
Good & ch., 270-300	20.50@21.25

## BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, April 19, were as follows:

CATTLE:	
Steers, commercial to choice	\$34.00@36.50
Heifers, commercial to choice	30.00@34.00
Heifers, utility and commercial	24.00@28.00
Mixed yearlings, commercial to low choice	35.00@35.50
Cows, commercial	28.50@31.50
Cows, utility	27.00@28.00
Cows, can. & cut.	22.00@26.50
Bulls, commercial	28.00@33.00
Bulls, utility	25.00@28.00
Bulls, cutters	23.00@24.50
CALVES:	
Vealers, good to prime	\$38.00@42.00
Commercial and good	32.00@38.00
Cull and utility	20.00@32.00
HOGS:	
6d. & ch., 170-230	\$22.00@22.25
Scows, 400-down	18.50@18.75
SPRING LAMBS:	
Commercial to choice	\$40.00 only



## 42 Wells—All By Layne SERVING WICHITA, KANS.

In 1938, Layne installed twenty-five top performing well water units to give Wichita 48 million gallons of water daily,—enough, so city officials estimated for all needs until 1960. Then came World War II and Wichita gained many new industries and a big growth in population. The demand for water quickly became greater than the supply.

Layne was called in and given a contract for seventeen new wells to be completed without delay. Layne crews swung into action and drilled the wells, set casing, sand screens and pumps. Including testing time, a new well was completed every nine days until all seventeen were in service—increasing Wichita's total supply to 62½ million gallons daily, making this city the second largest municipal ground water user in the Nation.

Whether for an emergency or for normal needs, Layne is always in a position to do an outstanding job in the development of ground water for any purpose. For catalogs, folders etc., address

**LAYNE & BOWLER, INC.**

General Offices Memphis 8, Tenn.

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**WELL WATER SYSTEMS**  
*VERTICAL Turbine PUMPS*

ASSOCIATED COMPANIES: Layne-Arkansas Co., Stuttgart, Ark. • Layne-Atlantic Co., Norfolk, Va. • Layne-Central Co., Memphis, Tenn. • Layne-Northern Co., Milwaukee, Ind. • Layne-Louisiana Co., Lake Charles, La. • Louisiana Well Co., Monroe, La. • Layne-New York Co., New York City • Layne-Northwest Co., Milwaukee, Wis. • Layne-Ohio Co., Columbus, Ohio • Layne-Pacific, Inc., Seattle, Washington • The Layne-Texas Co., Ltd., Houston, Texas • Layne-Western Co., Kansas City, Mo. • Layne-Minnesota Co., Minneapolis, Minn. • International Water Corporation, Pittsburgh, Pa. • International Water Supply, Ltd., London, Ont. • Layne-Hiawassa Americans, S. A., Mexico, D. F. • General Filter Company, Ames, Iowa



## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

**STEER AND HEIFER:** Carcasses  
Week ending Apr. 14, 1951 10,361  
Week previous 10,465  
Same week year ago 12,862

**COW:**  
Week ending Apr. 14, 1951 1,055  
Week previous 1,344  
Same week year ago 1,683

**BULL:**  
Week ending Apr. 14, 1951 824  
Week previous 622  
Same week year ago 1,072

**VEAL:**  
Week ending Apr. 14, 1951 12,650  
Week previous 12,704  
Same week year ago 20,316

**LAMB:**  
Week ending Apr. 14, 1951 14,163  
Week previous 18,631  
Same week year ago 35,040

**MUTTON:**  
Week ending Apr. 14, 1951 320  
Week previous 345  
Same week year ago 1,064

**HOG AND PIG:**  
Week ending Apr. 14, 1951 10,612  
Week previous 11,601  
Same week year ago 18,827

**PORK CUTS:** Pounds  
Week ending Apr. 14, 1951 1,621,981  
Week previous 1,737,807  
Same week year ago 1,752,349

**BEEF CUTS:**  
Week ending Apr. 14, 1951 79,363  
Week previous 77,474  
Same week year ago 60,802

**VEAL AND CALF CUTS:**  
Week ending Apr. 14, 1951 11,737  
Week previous 3,575  
Same week year ago 6,847

**LAMB AND MUTTON CUTS:**  
Week ending Apr. 14, 1951 2,950  
Week previous 1,000  
Same week year ago 12,047

**BEEF CURED:**  
Week ending Apr. 14, 1951 11,000  
Week previous 11,000  
Same week year ago 14,208

**PORK CURED AND SMOKED:**  
Week ending Apr. 14, 1951 568,094  
Week previous 438,256  
Same week year ago 839,555

**LARD AND PORK FATS:**  
Week ending Apr. 14, 1951 39,266  
Week previous 24,189  
Same week year ago 245,265

### LOCAL SLAUGHTER

**CATTLE:**  
Week ending Apr. 14, 1951 7,455  
Week previous 7,353  
Same week year ago 6,440

**CALVES:**  
Week ending Apr. 14, 1951 7,943  
Week previous 8,306  
Same week year ago 10,041

**HOGS:**  
Week ending Apr. 14, 1951 48,458  
Week previous 46,515  
Same week year ago 38,677

**SHEEP:**  
Week ending Apr. 14, 1951 37,712  
Week previous 31,913  
Same week year ago 31,793

### COUNTRY DRESSED MEATS

**VEAL:**  
Week ending Apr. 14, 1951 6,784  
Week previous 7,762  
Same week year ago 6,795

**HOGS:**  
Week ending Apr. 14, 1951 10  
Week previous 10  
Same week year ago 10

**LAMB AND MUTTON:**  
Week ending Apr. 14, 1951 145  
Week previous 114  
Same week year ago 430  
†—Incomplete.

## WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended April 14 was reported by the U. S. Department of Agriculture as follows:

**NORTH ATLANTIC** Cattle Calves Hogs & Sheep  
New York, Newark, Jersey City... 7,455 7,943 48,458 37,712  
Baltimore, Philadelphia... 4,487 968 28,236 143

**NORTH CENTRAL**  
Cincinnati, Cleveland, Indianapolis... 8,419 2,780 74,805 2,755  
Chicago Area... 10,334 5,188 85,106 5,105  
St. Paul-Wisc. Group... 10,787 28,625 99,488 2,933  
St. Louis Area... 8,735 3,986 99,447 3,119  
Sioux City... 8,661 5 24,544 1,294  
Omaha... 19,982 279 50,088 6,590  
Kansas City... 10,055 1,157 35,406 4,745  
Iowa and So. Minn... 15,639 2,842 191,820 12,264

**SOUTHEAST** 2,457 918 23,828

**SOUTH CENTRAL WEST** 13,113 1,522 64,468 12,702

**ROCKY MOUNTAIN** 9,007 270 14,900 5,286

**PACIFIC** 15,571 1,408 32,525 33,464

Grand Total... 163,362 57,891 873,131 128,312

Total week ago... 163,363 65,615 884,332 116,443

Total same week 1950... 176,221 79,039 749,968 171,512

Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. Includes Denver, Colo., Ogden and Salt Lake City, Utah. Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during March 1951—Cattle, 76.4; calves, 56.7; hogs, 73.5; sheep and lambs, 84.8.

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended April 13:

Cattle Calves Hogs  
Week ending April 13... 861 375 9,862  
Week previous 1,050 378 10,353  
Corresponding week last year... 1,548 625 9,687

## CLASSIFIED ADVERTISING

### POSITION WANTED

**POSITION WANTED:** All around hog-beef casing man as foreman or working foreman. Willing to go anywhere. W-142, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

#### SALESMAN WANTED

Established eastern manufacturer seeks experienced seasoning and curing compound salesman. Drawing against commissions or salary plus commissions. Mention age, experience and background in reply. Good opportunity for right man. All replies confidential.

W-146, THE NATIONAL PROVISIONER, 11 East 44th St. New York 17, N. Y.

#### CATTLE BUYER

Wanted by large southwestern independent government inspected meat packer, all-round thoroughly experienced cattle and calf buyer. In answering, state age, marital status, if own car and free to travel, also salary expected. If not thoroughly experienced, please do not apply. W-131, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### SALESMAN

Well known firm in the meat packing industry offers opportunity for participating interest to high caliber salesman, capable of producing results with seasoning spices and allied materials in an established territory. Salary or commission basis. W-130, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Real opportunity in small meat brokerage office. Experienced man preferred but not essential. Please state age, background and when available. Reply strictly confidential. Good compensation to the right man. W-146, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

#### KILLING FOREMAN

Large well established southwest independent packer, slaughtering beef, pork and veal wants killing foreman. All new equipment. Applicant must be thoroughly experienced and reliable. Excellent opportunities for man desiring permanent position. State experience and salary desired.

Dallas Texas

#### NEUHOFF BROS. PACKERS

#### SAUSAGE DEPARTMENT FOREMAN

Non-working, non-union. Must be expert sausage maker and be able to handle help. 35 to 40 employees, in midwest packing plant employing 250 people. Union shop. State age and previous employers in past 15 years.

W-141, THE NATIONAL PROVISIONER, 407 S. Dearborn St. Chicago 5, Ill.

**WANTED:** Canning and plant superintendent. Must be thoroughly experienced in all phases of meat canning and packinghouse management. Excellent salary. Write full particulars. W-152, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

#### HOG BUYER

Must have Chicago and direct buying experience. Salary no object to right man. State experience. W-150, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**EXPERIENCED BEEF MAN:** With knowledge of the eastern trade wanted by independent midwestern packer. State age, experience and salary expected. Apply to W-153, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Experienced operator to oversee Laabs rendering cookers. State age and experience. Schwartzman Packing Co., P.O. Box 1358, Albuquerque, New Mexico.

## BUSINESS OPPORTUNITIES

**NEEDED:** Sausage materials, fresh-frozen, 1000 lbs. or more. Mansur Finer Foods, Acton, Indiana.

**FOR SALE:** 357 Broadway lockers. Locker plant being converted into packing house. Contact Houston Frozen Products Corporation, P.O. Box 242, Perry, Georgia, Phone 253.

**EXCELLENT OPPORTUNITY:** Will sell substantial interest in state approved packing plant, located in Colorado. With additional capital could go Federal. Plentiful supply of all types livestock. Prefer man with real sales and sales management experience and ability. FS-158, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Illinois.

### ATTENTION! RENDERERS

Eastern city. Available 150,000 lbs. raw product weekly. If you can supply plant and facility or capital to put it up, we can give irrevocable bonded guarantee of availability of raw product. FS-139, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

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dress or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

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## BUSINESS OPPORTUNITIES

**WILL LEASE SMALL PACKINGHOUSE:** Well equipped, especially adapted to sausage making. Business was established in 1932 and is now in operation. Property adjoining one of largest stockyards in state. One story 50' x 140' building built for federal inspection. 3 beef cooler, machinery and equipment all modern and in good condition. Applicant must have sufficient working capital, experience and ability to operate plant successfully, and to be able to furnish references to this effect. Robert S. Williams, c/o Southern Sausage Company, Chattanooga 2, Tenn.

**HORSES:** Seeking reliable California horse slaughterer for horses shipped from Texas, Oklahoma, Kansas. State pertinent facts in first letter. W-149, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## PLANTS FOR SALE

### HOTEL-RESTAURANT PURVEYOR KANSAS CITY, MISSOURI

\$600,000 business in 1950. Completely equipped, ample coolers and freezers. Also well located building containing 7,500 sq. ft.

### KULKA REALTY COMPANY

1009 Baltimore Ave. Kansas City 6, Mo.

### BRICK SLAUGHTER HOUSE

Fully equipped, everything new, electric hoist. Chill and freezer room, refrigerating unit never used. Cattle, sheep yards, scale house, 10 acres of ground, office building. Near Cedar Rapids, Iowa. For more details write

### ED TEHEL REALTY CO.

417 - 8th Ave. S.E. Cedar Rapids, Iowa

### LARGE MEAT PACKING PLANT In Dayton, Ohio

Seeking active partner, will consider merging with large processor of pork and beef products, or retail food chain. Plant B.A.I. inspected, capacity 5000 hogs, 500 cattle, 150,000 pounds of sausage. All facilities. Principals only. Contact

### ARTHUR BEEMAN

DAYTON OHIO

### FOR SALE OR LEASE

Small packer, near Dayton, Ohio. Wholesale routes and own retail market. Good equipment, large quota, possession at once. A going business. FB-154, THE NATIONAL PROVISIONER

407 S. Dearborn St. Chicago 5, Ill.

**FOR SALE:** Miami, Florida's most modern, completely equipped wholesale and retail meat business. Doing a flourishing job! Too large an operation for one man. May consider a partner. Write Box 889, North Miami, Florida.

## PLANT WANTED

**WANTED TO BUY:** Medium sized packing plant. Prefer Ohio but would go elsewhere. Give detailed particulars. FW-148, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## EQUIPMENT FOR SALE

Electric Motors	H.P.	R.P.M.	Volts	Phase
1 Continental	15	1150	220-440	3
1 Marble Card	10	1800	220	2
1 Westinghouse	30	850	220	2
1 Westinghouse	25	1150	220	2
1 Westinghouse	5	1700	220	2
1 Ice Crusher (1/4 H.P.)				

### MERCHANTS WHOLESALE MEAT

### PRODUCTS CO.

MARQUETTE MICHIGAN

**BROWNELL VERTICAL BOILER** — 29 H.P., re-tubed last fall, including Iron Fireman stoker, all electrical controls, and 50 ft. 30" smokestack. All in A-1 condition. Price \$1,500.00. Also approximately 150 cast aluminum loaf molds, in excellent condition, priced at \$3.75 each. MANE SAUSAGE & PROVISION CO., 552 Oliver Street, Cincinnati 14, Ohio.

## EQUIPMENT FOR SALE

### MEAT PACKERS — ATTENTION!

#### RENDERING EQUIPMENT

- 1—Boss 300 ton Curb Press & Pump.
- 1—Boss 150 ton Curb Press.
- 2—Albright Neil 5' x 9' Cookers.
- 1—Mech. Mfg. Co. 4' x 16' Cooker-Melter.
- 2—Lee 150, 220 & 400 gal. Stainless Steel.
- 20—60, 75 & 80 gal. 8/8 clad.
- 60—20 gal. to 1200 gal. Aluminum.
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- 4—Vertical Steel 1750 gal. closed.
- 3—Vertical Steel 9500 gal. closed, agit.

#### STEAM JACKETED KETTLES

- 2—Aluminum Storage tanks 200 to 800 gals.
- 1—Sperry 30" P & F Aluminum Filter Press.
- 1—Self-Adjusting Carton Gluer-Sealer.
- 1—Dayport 22A Dewarizer, motor driven.

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1—Double effect Swenson evaporator, A-1 condition. Specifications on request.

1—Mechanical Mfg. Co. tankage dryer.

1—Hamler Boiler & Tank Co. tankage dryer.

1—Dayton-Dowd centrifugal pump 4", complete with 5 HP. motor.

1—Detroit stationary grate Roto stoker with 2 - 18" rotors. Used one year on 250 HP. boiler. Reason for selling, changed to gas and oil for fuel.

FB-155, THE NATIONAL PROVISIONER  
407 S. Dearborn St. Chicago 5, Ill.

UNUSED EQUIPMENT  
PRICED TO SELL

Anco No. 230, 24" round, 20 plate filter press.

Anco No. 194 Barometric Condensers.

4' x 7' Anco rendering cooker.

150-gal. steam jacketed rendering kettle.

FB-155, THE NATIONAL PROVISIONER  
407 S. Dearborn St. Chicago 5, Ill.

GRINDER: For grinding expeller cake, all feed stuffs, including grain, new 22 Type C Gruender Whirlbeater. 29 HP. motor, starter, fan, piping and collector. Attractive discount. FB-156, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Printed Visking casings, boiled ham, bologna, liverwurst, No Jax, Cellophane, etc. Bacon boxes 5 and 6 lb. printed. For anyone who can use this merchandise no reasonable offer refused. Borax Paper Products Co., 783 Cauldwell Ave., Bronx, New York, Phone CYpress 2-7780.

**EQUIPMENT WANTED**

WANTED: One 3502 or 4502 capacity silent cutter. One automatic tie Linker machine. Please state condition, age and price. Alamo Dressed Beef Co., Box 2186, San Antonio, Texas.

WANTED: 3 ton cooker, 800 ton press, also associated items located in the east. W-158, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

WANTED: 5002 stuffer, model 43B silent cutter, and an 8002 grinder. BW-20, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

# BARLIANT'S



## WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—Issued Regularly.

### Sausage & Smokehouse Equipment

- 3377—GRINDER: Buffalo, with new 64BX head, with 25 HP. motor, complete with plates. \$1290.00
- 3327—GRINDER: Buffalo 250-B, with 7 1/2 HP. motor. 595.00
- 3617—GRINDER: Hobart, Model 2432, with 1 1/2 HP. motor, used only 3 months, like-new condition. 265.00
- 3254—SAUSAGE STUFFER: (2) Anco 4x10 cap., reconditioned, with new gaskets, guaranteed. 399.00
- 3338—MIXER: Buffalo 21-A, with 10 HP. motor. 899.00
- 3612—MIXER: Globe, 296, with 3 HP. motor, excellent cond. 545.00
- 3454—SILENT CUTTER: Boss 190-A, self-empting, 7500 lbs. 8 years old, less motor. 2350.00
- 3100—SILENT CUTTER: Boss 250-A, with 20 HP. motor, 8 knives, excellent cond. 1730.00
- 2963—SILENT CUTTER: Buffalo 213-B, with stand, less motor. 750.00
- 3372—KOTO-CUT: Globe 4218, with 2 sets knives & knife rack, feed pan, no knife motor or conveyor, used 6 years. 950.00
- 3589—BACON CURING BOXES: 175 Galv. 4000, Anco, used, cleaned & oiled, lids reconditioned, with all new hardwood and rustproof screws. 25.00
- 3614—MEAT LOAF PAX: (300) (NEW) 2"x4"x10", stainless steel. 5.50
- 3613—LOAF MOLDS: Hoy 23-A, (175) with sliding end covers. 3.75
- 3359—BAKE OVEN: Grandall Petite, Hemming, 108 loaf cap., gas fired. 275.00
- 3463—SMOKESTICKS: (3000) Wood, square bottom, rounded top, 1" dia, 48" long. .99
- 3494—SMOKESTICKS: (2000) 16 gauge stainless steel, 48" length, like new cond. .72
- 3601—SMOKESTICK WASHING: with 1 HP. motor. 375.00

### Plant for Sale

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### Rendering & Pick Floor

- 3399—COOKERS: (2) Anco. 4x10 with 20 HP. motors & starters. 1650.00
- 3400—COOKERS: (2) Boss 5x9 with 15 HP. motors. 1850.00
- 3384—HYDRAULIC PRESSES: (2) 200 Ton, French Oil, 30" curb — 34" ram with Pumps. 5175.00
- 2758—HYDRAULIC PRESSES: Anco. 600 Ton, little used. 4990.00
- 3216—HYDRAULIC PRESSES: (2) 200 Ton, French Oil. 2900.00
- 3434—BAND SAWS: (2) De-Air (NEW) in original crates, 1 1/2 HP. Special. 495.00
- 3611—SAW: Meat & Bone, All American, 1/2 HP., new bearing & guides. 290.00
- 3612—SAW: Beef Splitting, 200 lbs. new cond. Bids requested
- 3432—TRIPLE SCALDER: Boss "V" type, 2413, size 78-48, excellent cond. 600.00
- 3383—SALT CANNERS & SPREADERS: (50) (NEW) steel galv. Bids requested 1.35

### Miscellaneous Equipment

- 3600—AMMONIA COMPRESSOR: 618 Frick, with 20 HP. motor & starter, approximately 15 yrs. old, ex. cond. Available at big discount
- 3615—BLOWERS: (6) Giebardt units less than 2 years old. Available at big discount
- 2907—AMMONIA COMPRESSOR: 18x18 Frick, 2 cyl. with 60 HP. motor. 3200.00
- 3610—REFRIGERATED TRUCK: 1 1/2 Ton International, 1947 or 1948, with motor recently replaced, unit overhauled. Available at big discount
- 3608—WATER HEATER: 6-X56 Pick, 60 gal. per min. from 50 to 150 degrees Fahrenheit, with 90# steam pressure, complete with motor. 490.00
- 3380—CARTON FORMING & LINING MACHINE: Peters 247E-615 Senior for 18 inch, with motor (NEW) — NEVER USED. Bids requested
- 3380—CARTON FOLDING & CLOSING MACHINE: Peters type DWY 307, Senior, complete with motor. Bids requested
- 3383—FILLER: Harrington Automatic, Anco. 217 (NEW—NEVER USED). Bids requested
- 3387—SPRICE PANS: (200) (NEW) stainless steel with handles, 20" diameter, 6" deep. 14.00
- 3602—PEA LEG BUSHES: (3000) 24"x12"x8", wire mesh bottom. 1.35

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